Sounds Like Utah

K-UTR 860

AM STEREO

Family Cookbook

The KUTR Family Cookbook

KUTR is proud to offer this sampler of Utah family recipes. These recipes range from appetizers and vegetables, salads, soups and entrees, to desserts and the ever popular midnight snacks.

We invite you to sample the recipes in this book. You might want to be creative and try your own variations of your favorite recipes. Either way your family will be deliciously suprized.

The KUTR staff wants you to have fun and enjoy the First Annual KUTR Family Cookbook.

TABLE OF CONTENTS

	Page
APPETIZERS, PICKLES, RELISH	1
SOUPS, SALADS, VEGETABLES	4
MAIN DISHES	18
BREADS, ROLLS, PASTRIES	32
CAKES, COOKIES, DESSERTS	41
BEVERAGES	78
JELLY OR PRESERVES	80
CANDY	81
MICROWAVE	90
MISCELLANEOUS	94
INDEX	102

MEATBALLS w/SWEET & SOUR SAUCE

by Donna Franz

Use favorite meatball recipe or:

1 pound ground beef
¼ pound sausage
Salt and pepper
2 cups bread crumbs
⅛ cup Parmesan cheese

Mix together — Make into balls and put into sauce.

SAUCE:
1 10-ounce jar grape jelly
1 12-ounce bottle chili sauce

Mix jelly in fry pan until smooth, add chili sauce and stir. Add meatballs, cover and simmer for 30-45 minutes. Do not brown first!

CHIP DIP (Chips or Vegetables)

by Carol D. Bloomfield

½ pound creamed small cottage cheese
½ of a lemon, squeezed
Enough milk to make it creamy
1 tablespoon Johnny's Chef blended salad elegance or season to taste

Season to taste.

Cream cottage cheese and lemon juice in blender on high until smooth. Add enough milk to make it creamy, but not runny. Add seasoning and blend on low speed. The consistency should be creamy, but not runny and shouldn't be too thick. If too thick, add more milk.

CHEESE BALLS

by Carol A. Price

1 jar (5-ounces) of each of the following Kraft process cheese spreads: bacon, olive, pimento, American, garlic. Empty all 5 jars into a large mixing bowl. Blend well. May be a little lumpy, but that's ok. Add 1-2 cups of grated mild cheese. Mix well. Chill in refrigerator for 2 hours. Shape into 1 or 2 balls with wet hands. Roll in finely chopped walnuts and parsley (parsley optional). Serve with crackers or fresh bread. For storage, double wrap in plastic wrap. Freezes well.

TASTY DORITO DIP

by Gaylene Sims

- 1 pound Velveeta Mexican cheese (mild or hot)
- 1 15-ounce can chili con carne

Melt cheese in crock pot and add can of chili.

PASSOVER CHEEZE BLINTZES

by Debbie Woodridge

- 3 eggs
- 1½ cups water
- ¾ cup Matzo cake flour
- ½ teaspoon salt
- Butter for frying

CHEEZE FILLING:

- 1 pound cottage cheese
- 1 egg
- 1 tablespoon cream
- ½ teaspoon salt
- ½ teaspoon sugar

Make thin batter with eggs, flour, water. Add salt. Pour 3 tablespoons of batter on well buttered griddle. Spread as thin as possible. Mix filling spread evenly on surface. Tuck ends and roll up. Cut in half. Brown in butter. Sprinkle with sugar and cinnamon and serve hot.

KOSHER DILL PICKLES

by Carol Price

For each quart:

- ½ pound 4-inch pickling cukes (5-6 cukes)
- 1 clove garlic
- 2¼ cups water
- ¾ cup white vinegar
- 4 heads fresh dill or
- 2 tablespoons dill seed
- 1 tablespoon pickling salt

PREPARING:

Thoroughly rinse cukes; remove stems and blossom ends. Pack cukes into clean quart jar, leaving ½-inch head space. Add dill and garlic. Make a brine by combining water, vinegar and salt. Bring to boil. Slowly pour hot brine over cukes, leaving ½-inch headspace. Wipe jar rim; adjust lid. Process in steam canner for 15 minutes (start timing when steam comes out vent holes). Let jars cool undisturbed for 8-12 hours. Let stand at least 1 week before opening. Store in refrigerator after opening.

SPICED PICKLE BEETS

by Velma Edwards

Make syrup:

- 2 cups sugar
- 2 cups water
- 2 cups vinegar
- 1 teaspoon allspice
- 1 teaspoon cloves
- 1 teaspoon cinnamon

Cook beets until tender. Peel and dip into cool water. Pour syrup over them and simmer for 15 minutes. Pack in jars, fill with syrup and seal. (Will cover about 5 pints).

TOTT'S VEGETABLE DIP

by Ilasue Jensen

- 1 cup mayonnaise
- 1 teaspoon minced onion
- 1 teaspoon dill weed or seeds
- 1 cup sour cream (can use low cal)
- 1 teaspoon salad supreme seasoning (found in spice section of store)

Mix all together and chill.

DELICIOUS!!! to dip your favorite raw vegetables in.

MEX TEX DIP (crowd pleaser)

by Maxine Larsen

- 3 medium avocados
- 2 tablespoons lemon juice
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 cans pitted ripe olives
- 3 medium tomatoes
- 8-ounces grated cheese
- 8-ounces dairy sour cream
- ½ cup mayonnaise
- 1 pkg. taco seasoning
- 2 cans bean dip
- 1 bunch green onions

(1) Mash avocadoes with lemon juice, salt and pepper. (2) Combine sour cream, mayonnaise and taco seasoning. (3) To assemble spread bean dip in a large shallow serving platter. Top with avocado mixture. Layer with sour cream taco mixture. Sprinkle chopped onions, tomatoes and olives. Cover with shredded cheese. Serve with tortilla chips. Great appetizer, ice breaker, everyone loves it!

SEAFOOD BISQUE

by Carol D. Bloomfield

- 1 10½-ounce can condensed clam chowder (New England style)
- 1 3-ounce can chopped mushrooms, undrained (2/3 cups)
- 1 can of Slice, 7-Up or Sprite
- 1 14½-ounce can evaporated milk (1-2/3 cups)
- 1 7½-ounce can crab meat, drained, flaked, cartilage removed

In a slow cooker (or sauce pan) combine chowder with milk. Heat just to boiling. Stir in undrained mushrooms and crab. Heat through. Keep hot in slow cooker set on medium. Just before serving, stir in can of pop. To serve, sprinkle with fresh parsley on top. Serve with crackers. Makes 4-5 servings. Make sure you make plenty as this is always a hit. Serve as an appetizer.

ICED MILK SOUP (uncooked)

by Debbie Woodridge

- 1 cup milk
- ½ cup cold water
- 1 tablespoon lemon juice
- Sugar to taste
- Dash salt
- 1 tablespoon strawberry jam, finely chopped almonds, mint leaves, or pomegranate globules

Stir. Thicken with sour cream if desired.

CHICKEN BROCCOLI CHOWDER

by Gloria Lambert

- 2 cups sliced carrots
- 2 cups water
- 1½ cups chopped cooked chicken
- 1 package (10-ounces) frozen chopped broccoli
- ½ cup chopped onion
- 1 teaspoon salt
- ½ cup flour
- 2 cups milk
- 1½ cups (6-ounces) cubed Swiss cheese

Combine carrots, water, chicken, broth, broccoli, onion and salt in 4-quart saucepan. Bring to boil over medium-high heat; reduce heat. Cover, simmer about 10 minutes.

Combine flour and milk; stir slowly into soup. Simmer, stirring occasionally, about 10 minutes.

Remove from heat; stir in cheese. Cover, let stand 3 to 5 minutes before serving. (Additional milk may be added if soup becomes too thick upon standing).

BUTTERMILK SOUP (uncooked)

by Debbie Woodridge

1 cup buttermilk
1 tablespoon sugar
Dash of cinnamon
1 tablespoon light raisins
grated lemon rind
2 tablespoons dry bread

Combine all ingredients except lemon rind, which is floated on top of each serving. Serves one.

SCHAV BORSHT

by Debbie Woodridge

1 pound schav (sorrel or sour grass)
1 quart cold water
1 onion
1 teaspoon salt
½ cup vinegar
½ cup brown sugar

Wash leaves in several washings. Cut fine. Cook 10 minutes. Add vinegar and sugar to taste. Chill Schav Borsht in refrigerator. Serve cold with hard boiled or cooked eggs. Thicken with sour cream before serving.

HEAVENLY HASH

by Carol Bloomfield

1 cup of mandarin oranges
1 cup of coconut
1 cup of miniature marshmallows
1 cup of pineapple chunks
or tidbits
½ pint sour cream

Fold together all of the ingredients and let set in refrigerator overnight.

STRAWBERRY JELLO SALAD

by Julie Shannon

1 6-ounce strawberry jello
1 3-ounce strawberry jello
1 10-ounce frozen sliced strawberries
1 8-ounce sour cream
1 20-ounce can Dole crushed
pineapple
2 bananas

Dissolve jello in 3 cups boiling water. Add berries and stir until thawed. Mash bananas and add to jello. Add undrained pineapple to jello. Pour ½ mixture into dripping 9''x 13'' pan. Chill until firm. (Just leave other half on counter). Spread sour cream on chilled jello. Pour remaining jello over sour cream and chill until firm.

RICE SALAD

by Carol Bloomfield

2 cups cooked white rice, cooled
Diced maraschino cherries
Whipped cream —
enough to make creamy
1 can crushed pineapple, drained

Mix all ingredients and put in a mold or bowl and set in refrigerator. Unmold on plate and serve topped with more whipped cream and cherries. If not served right away, you may need to add more whipped cream to keep moist.

SEVEN LAYER SALAD

by Gloria Lambert

1 head lettuce, chopped
1 red sweet onion minced (or green onions)
¾ cup chopped celery
1 package frozen peas (10 oz.)
½ to ¾ cup mayonnaise (enough to cover)
2 tablespoons sugar
1 cup grated cheddar cheese
6 slices bacon, cooked and crumbled
⅓ cup sunflower seeds

In large salad bowl, layer in order listed. Let stand in refrigerator for 24 hours.

SHRIMP-MACARONI SALAD

by Betty Marshall

1½ cups shell roni
¼ cup diced sweet pickles
1 cup chopped celery
1 cup diced cucumber
2 tablespoons minced onion
Mayonnaise
Salt and pepper to taste
½ cup cooked chilled peas
1 4-ounce can shrimp
3 eggs hard cooked and chopped
½ cup cheddar cheese, cubed
Lettuce leaves
lettuce leaves

Cook macaroni until tender. Rinse, drain, and chill. Add peas, pickles, shrimp, celery, eggs. cucumber, cheese, onions. Season with salt and pepper and add enough mayonnaise to moisten. Serve on lettuce leaves.

MACARONI-SHRIMP SALAD

by Betty Marshall

Cook and drain:

- ¾ cup shell macaroni
- 1 4-ounce can shrimp
- ⅓ cup chopped celery
- 2 teaspoons lemon juice
- ¼ teaspoon garlic salt
- ¼ teaspoon paprika
- 2 tablespoons sliced pimento gr. olives
- 1 tablespoons parsley
- ½ cup mayonnaise
- 2 tablespoons red wine vinegar
- ¼ teaspoon dry mustard

Combine macaroni, shrimp, olives, parsley and celery. Blend together mayonnaise, vinegar, lemon, garlic salt, mustard and paprika. Pour over macaroni and chill.

CHANNUKAH CANDLE SALAD

by Debbie Woodridge

- 2 bananas
- 4 orange gumdrops
- Lettuce
- 4 slices canned pineapple
- 4 strips green pepper
- Mayonnaise

Cut bananas in half. Stand upright in pineapple. Center top with gumdrop to represent flame. Pour little mayonnaise from tip of each candle to represent melted wax. Exchange strip of green pepper for handle, making a loop fastened into pineapple at base of candle. Serves 4.

OX TAIL SOUP

- 1 large ox tail
- 3 tablespoons fat
- 1 large onion, sliced
- 2 carrots, sliced
- 2 sticks, celery with leaves
- 1 bay leaf
- 6 peppercorns
- 3 whole cloves
- 4 pints water
- Flour
- Salt
- 1½ tablespoons corn starch

Have the Ox tail cut into joints. Wash well and dry, then roll in flour and brown in the hot fat in a large saucepan. When browned evenly add onions, celery and carrots and brown in the fat for a few more minutes. Add water, bay leaf and seasonings. Cover and bring slowly to a boil, then simmer gently for 3 to 3½ hours or until meat is quite tender. Strain the soup and cool quickly until fat sets on top, then skim. Heat soup and add corn starch, then simmer for 20 minutes until thickened.

KING CRAB SLAD

by Eric Larsen

1 loaf white bread broken to bite size pieces. (cut off crust)
1 cup celery (chopped)
4 hard boiled eggs (diced)

Add:
2 cups miracle whip (do not use mayonnaise). 1 pound crab meat (fresh or frozen) (sea flakes). 1 can shrimp (broken pieces are fine). 1 medium onion (chopped fine). 1 teaspoon lemon juice.

Mix altogether and serve. This is the first salad to dissappear at the pot luck!

YUMMY BEAN SALAD

by Naedal Menlove

1 can whole green string beans
1 can red kidney beans
1 can yellow string beans, drain off liquids

Add:
1/2 cup oil, 1/2 cup vinegar, 2/3 cup sugar, salt and pepper to taste, 1 thin diced onion and 1 thin green pepper.

Mix well and chill until ready to serve.

ZUCCHINI STUFFED TOMATOES

by Kristy Nelson

6 firm tomatoes
¼ cup margarine
2 cups thinly sliced zucchini
2 tablespoons chopped onion
1½ teaspoons garlic salt
½ teaspoon dill weed
1 tablespoon flour
1 7-ounce canned corn or frozen peas

Wash and dry tomatoes; cut ¼-inch slice from stem wnd. With spoon scoop inside tomatoes; reserve pulp. In large skillet melt margarine, stir in zucchini, onion, garlic salt and dill weed. Cook uncovered over low heat for 5 minutes or until zucchini is crisp-tender, stirring occasionally. Stir in flour, corn and ½ cup tomato pulp. Cook over low heat, stirring frequently 3 to 5 minutes or until mixture is thickened. Lightly salt tomato shells; fill each with ⅓ cup zucchini mixture. Place in ungreased pan. Bake 350° for 12-15 minutes. Tomatoes should be heated through, but firm. Serves 6.

POTATO SALAD (Approx. 3 Lbs.)

by Julie Shannon

8-10 small new white potatoes
3 hard boiled eggs
2 genuine dill pickle halves chopped finely
1 diced onion to suit yourself
⅓ cup dill pickle juice
Dash of salt
Best Foods mayonnaise (32-ounce jar) use whole jar
Paprika

(1) Hard boil 3 eggs, let cool. (2) Boil potatoes and let cool before skinning, generally overnight. (3) Peel all potatoes first. Slice potatoes in quarters and slice thin. After you have sliced all potatoes then cut them up. (4) Chop 2 eggs into small pieces, add to the potatoes. (5) Peel an onion and cut the top off, then cross-cut the top of the onion and cut 2 cuts off the top of onion. (Be sure to cut the onion fine). (6) Take the 2 pickle halves and slice them into ¼ and cut into small pieces, add onion and pickles to salad. (7) Mix thoroughly and start adding the mayonnaise and salt the salad to suit you. (8) Add the 1/3 cup dill pickle juice and add enough mayonnaise to keep the salad from being dry. When done mixing, then add paprika to suit you. (9) Mix in salad, use egg slicer and slice remainging hard boiled egg and lay on top, sprinkle paprika on top.

MAKE LARGER:
5 pounds new white potatoes, 5 eggs, ½ chopped onion, 3-4 large dill pickle halves, mayonnaise, pickle juice, etc.

YAM PUFFS

by Debbie Woodridge

4 medium size cooked yams
½ teaspoon salt
Dry bread crumbs
1 egg, well beaten
Dash pepper

Mash yams, combine rest of ingredients. Drop by teaspoon into bread crumbs. Toss with a fork until completely covered. Then drop into deep hot fat. Fry until browned.

PINK FRUIT SALAD

by Selena Hamblin

9-ounce Cool Whip
1 can Eagle brand condensed milk
1 can pineapple tidbits-drained
1 can mandarin oranges-drained
2 cups miniature marshmallows
1 large can cherry pie filling
1 cup coconut
1 cup pecans

Mix as listed — Keep refrigerated.

HOT DOG SOUP

by Gloria Lambert

½ cup chopped onion
½ cup sliced celery
2 tablespoons margarine
1 cup water
2 cups (16-ounce can) cream-style corn
1 bay leaf
½ teaspoon basil
1½ cups milk
1 pound hot dogs, sliced
1 teaspoon salt
⅛ teaspoon pepper
½ cup shredded process American cheese

Sauté onion and celery in margarine in a medium saucepan. Add water, corn, lay leaf, and basil. Cook 5 minutes. Remove bay leaf. Add remaining ingredients. Cook over low heat until cheese melts. 6 to 8 servings.

WORMS IN THE GARDEN SALAD

by Anne Sant

(My Most Unusual Recipe)

2-4 tomatoes, diced
1 green pepper, chopped
1 onion, or 4 green onions, diced
½ bottle Schilling salad supreme (seasoning)
1 bottle Italian dressing
1 pound spaghetti, cooked, drained and washed in cold water
1 cucumber, diced
Sliced fresh mushrooms
sliced black olives

In mixing bowl, combine tomatoes, pepper, onion, salad supreme and Italian dressing. Allow to marinate overnight in refrigerator. Next day add cooked pasta, cucumber and mushrooms and olives if desired. Chill. Keeps well for 4-5 days in refrigerator.

SHRIMP POTATO SALAD

by Karen R. Anderson

6-8 medium potatoes
6 hard boiled eggs
3 stalks celery
1 can small shrimp. deveined
3-4 teaspoons chopped parsley
Onion salt, flavor to taste
1½ to 2 cups mayonnaise
½ cup condensed milk

Boil potatoes, eggs. Cut into small cubes, chop eggs finely. Dice celery. Mix together, add onion salt to taste. Add mayonnaise, moisten with ½ cup condensed milk. Add fresh parsley and mix thoroughly.

This salad has received rave reviews everywhere it has been served. It has been a family secret for years!

DELICIOUS POTATO CASSEROLE

by Peggy Shellene

Everyone's favorite

- Potatoes
- Margarine
- IMO (one pint)
- Cream of chicken soup
- Onions
- Grated cheese

Boil 10-11 medium potatoes. Cool and peel; grate. Melt together, 1 cup margarine, one pint IMO. Add 1 can cream of chicken soup and ⅓ cup chopped onions. Mix with potatoes in dripper pan. Sprinkle 1½ cups grated cheese on top. Cover with 4 handfulls of potato chips, crumbled. Drizzle 4 tablespoons melted butter. Bake at 350° for 30 minutes, uncovered.

BROCCOLI CASSEROLE

by Sharon Davis

- 2 pkgs. chopped broccoli, thawed
- 3 tablespoons flour
- 10-ounces cheddar cheese, grated
- 2 beaten eggs
- 18-ounces cottage cheese
- 4 tablespoons butter
- 10-ounces monterey cheese, grated

Grease casserole, mix everything together. Bake covered 1 hour at 325°, then uncovered for 10 minutes.

ZUCCHINI CASSEROLE WITH SOUR CREAM

by Betty Marshall

- 2 pounds (3 med.) sliced zucchini
- 1 pint dairy sour cream
- ½ teaspoon salt
- 1 beaten egg
- ½ cup cracker crumbs
- 2 tablespoons melted butter
- 1 tablespoon butter
- ½-1 cup grated cheese
- ⅛ teaspoon paprika
- 1 tablespoon chopped chives

Cook zucchini in a small amount of boiling, salted water until tender crisp. Drain and place in greased 1½ quart casserole. Melt 1 tablespoon butter and sitr in sour cream, cheese, salt, and paprika. Cook over low heat stirring constantly until cheese is melted. Remove from heat and stir in egg and chives. Stir into the zucchini. Toss crumbs with 2 tablespoons melted butter. Put on top of zucchini and bake at 350° for 20 minutes. Serves 6.

ZUCCHINI CASSEROLE

by Naedal Menlove

- 1 pkg. stove top chick dressing mix w/cube of margarine
- 6 cups steamed sliced zucchini 5 min.
- Dash salt and pepper
- 1 cup carrots
- 1 cup sour cream
- 1 can cream of chicken soup
- ¼ cup onions

Mix together. Put in a 9'' x 13'' pan. Cover w/bread crumbs or croutons. Cook 30 minutes at 350°. Cover w/foil the last 5 minutes. Remove foil. Serves 8.

MARINATED CARROTS

by Donna Franz

3 or 4 pounds carrots, sliced and cooked until tender.

MIX WELL:

- 1 cup sugar
- ¾ cup vinegar
- 1 teaspoon dry mustard
- 1 large onion, sliced
- ½ cup oil
- 1 teaspoon salt
- 1 can tomato soup (as is)
- 1 green bell pepper, sliced

Drain carrots and while still hot mix with other ingredients. Refrigerate overnight. Sauce can be used again.

MARINATED VEGETABLES

by Sandi Smiley

I hope anyone who tries this recipe will enjoy it as much as we do!

- 3 tablespoons sugar
- 2 tablespoons garlic
- 1 tablespoon salt
- 1 tablespoon pepper
- 1 tablespoon paprika
- 1 cup red wine vinegar
- 3 cups oil

Combine all ingredients into a blender or food processor and blend completely. Pour over any or all of the following items:

Broccoli, cauliflower, carrots, slightly steamed; green pepper, red onion, green onion, celery, zucchini, cucumber, kidney beans, garbanzo beans, mushrooms, peas, tofu, cut into cubes. Chill overnight before serving. Stir once or twice during soaking. DELICIOUS!

I would like to thank KUTR for bringing so much enjoyment into my life. You are truly providing a much needed service.

WALKING SALAD

by Dixie Anderson

¼ cup honey
1 8-ounce pkg. cream cheese
3 sliced bananas
1 10-ounce pkg. frozen strawberries or raspberries (partially thawed)
2 cups Cool Whip topping
2 cups miniature marshmallows

Gradually add honey to soften cream cheese and mix until well blended. Stir in fruit and fold in whipped topping and marshmallows. Pour into eight 6-ounce or 7-ounce paper cups. Insert wooden popsicle stick in center of each and freeze until firm. When ready to serve, dip bottom of paper cup in hot water and remove cup. Serves eight. Delicious!

ZUCCHINI CASSEROLE

by Dawn Briggs

4 cups thin sliced zucchini
1 cup (8-ounces) sour cream
2 cups Pepperidge Farm stuffing (herb)
1 medium onion
1 can cream of celery soup

Sauté stuffing in 3 tablespoons butter. Boil zucchini and onions till tender and drain. Put 1 cup stuffing in bottom of casserole dish, add zucchini and onions. Mix sour cream and soup, pour over zucchini and onions. Sprinkle rest of stuffing over top. Bake at 350° for ½ hour (uncovered).

GREEN TOMATO PIE

by Kimberly Andra

3-4 large green tomatoes (peeled and chopped)
2 tablespoons vinegar
2 tablespoons water
1 cup sugar
Pinch of salt
2 tablespoons flour
1 teaspoon cinnamon
¾ teaspoon allspice
½ teaspoon ground cloves
1 pie shell
Butter

Squeeze liquid from tomatoes; add vinegar and water to tomatoes. Add sugar, salt, flour, cinnamon, allspice and cloves. Pour into pie shell; dot with butter, put on top crust. Bake at 450° 15 minutes. Reduce heat to 350° and bake for 30 minutes or until crust is light golden brown. Serves 6-8.

CLARISSA'S POTATO CASSEROLE

by Linda Thayne

- 8 medium red potatoes
- 8 green onions chopped fine
- ¼ cup margarine or butter
- 1 can cream of chicken soup
- 1 cup crushed corn flakes
- 1 bay leaf
- 1½ cups sour cream
- 1 cup grated cheddar cheese

Boil potatoes in skins with one bay leaf until just cooked. DO NOT OVERCOOK. Drain and cool overnight in the refrigerator.

Sauté onion in butter. Add soup, sour cream, ½ cup grated cheddar cheese, salt and pepper to taste and continue to simmer on low heat until the cheese has melted. Stir constantly.

Grate potatoes and place in 9''x 13'' baking dish. Pour sauce over potatoes and bake ½ hour at 350°. Sprinkle with corn flakes and remaining ½ cup of cheddar cheese. Return to oven and continue baking for 10 to 15 minutes longer. Serves 12.

GRANDMA'S BAKED BEANS

by Connie Odenwalder

- 2 large cans pork and beans
- 6 tablespoons brown sugar
- ½ cup catsup
- 3 tablespoons chopped onion
- 1 tablespoon mustard
- 6 slices of bacon, fried and broken in pieces

Mix together and bake at 350° for 1½ hours.

PORK AND BEANS (Crockpot)

by Marieta C. H. Merrill

- 2 cans (any size, depending on like) preferably Campbell's
- ½ cup brown sugar
- ¼ liquid smoke (outdoor taste)
- 2 tablespoons mustard
- ¾ cup Grandma's molasses
- ½ ketchup (Heinz) to taste
- 1 pkg. Wranglers

Drain beans and then put in crockpot and mix in all ingredients. Cook on high for about 1 hour and then turn on low for 5 to 6 more hours. After about 2 hours I taste to see what is needed more.

LIMA BEANS TZIMMES (Balkan Style)

by Debbie Woodridge

1 pound baby or regular lima beans
1 teaspoon salt
3 tablespoons butter
2 cups cold water
1 cup honey

Soak beans 3 hours. Drain. Add other ingredients. Pressure cook under 10 pounds pressure 1 hour. Let cold running water over pot to reduce pressure before removing gauge and cover.

SOY SAUCE BROCCOLI

by Carol D. Bloomfield

Peel the stems of fresh broccoli to remove the tough part. Cut on the diagonal in bite size pieces. Steam for about 3 minutes or until tender. DO NOT OVERCOOK.

SAUCE:
Soy sauce mixed with mayonnaise, miracle whip or salad dressing until medium brown in color. Serve over or at the side of broccoli. Can be used as a dip too. THIS IS VERY GOOD!

WHIPPING CREAM POTATOES

by Kathy Downs

Preheat oven to 375°, lightly grease a 9''x 13'' pan.

Peel 10-12 medium potatoes, cut them as you would for French fries. Put about 1/2 of the cut potatoes in the pan, sprinkle well with salt and top with grated cheddar cheese. Repeat this procedure. Top the last layer of cheese with 1 pint of unwhipped whipping cream. Cover with foil and bake for an hour and a half.

QUICK BAKED BEANS

by Velma Edwards

COMBINE:
2 16-ounce cans pork and beans
¼ cup sugar
½ cup catsup
1 teaspoon Worcestershire sauce
1 teaspoon mustard
2 small onions (thinly sliced)

Bake in a greased casserole dish covered at 350° for 1 hour. Uncover and bake 1/2 hour longer until brown and bubbly.

VEGETABLE MEDLEY

by Lee Johnson

MARINADE:

- 1 can tomato soup (undiluted)
- 1/3 cup sugar
- 2/3 cup vinegar
- 1/3 cup oil
- 1 teaspoon paprika
- 1 teaspoon garlic salt
- 2 teaspoons salt
- Ground pepper
- Italian Flakes (optional)

Pour over bite size chunks of zucchini, yellow squash, green pepper, cucumber, 2 onions, 4 tomatoes, etc.

NACHO

Chill and serve with chips and ENJOY.

VIENNESE RISI BISI

by Debbie Woodridge

- 1 cup rice
- 2 teaspoons salt
- Few drops of lemon juice
- 1 cup peas
- 6 cups boiling water
- 3 tablespoons schmaltz or oil
- 1 onion
- Parsley

Cook rice in salted water. Add lemon juice for whiteness. Cook till done. Drain. Add browned onions and stir in peas and rest of ingredients.

PATLIJAN BOEREG

by Debbie Woodridge

(An Egyptian Eggplant Specialty)

- 1 large eggplant
- 1/4 cup flour
- 3/4 cup oil
- 1 tablespoon lemon juice
- 3 eggs
- 1/2 pound dry pot cheese
- 1 teaspoon parsley

Cut egg plant 1/4". Salt lightly and let stand 1/2 hour. Pat each slice dry. Dust with flour. Fry. Remove 1/2 fried eggplant. Beat 2 eggs and dry cheese, parsley. Spread over slices. Cover with remaining eggplant. Cook over low heat. Pour beaten egg over top. Cook uncovered until set. Serves 4.

TZIMMES OF CARROTS

by Debbie Woodridge

2 pounds carrots, scraped and sliced ¼'' thick
Cold water to cover
½ teaspoon salt
¾ cup honey (syrup or 1 cup sugar)
1 tablespoon lemon juice
3 tablespoons butter or margarine
3 tablespoons flour

Cook sliced carrots in water 8-10 minutes. Add salt, honey, lemon juice. Simmer gently for 20 minutes. Brown flour in hot melted butter and add, shaking pot to distribute evenly. Cook 5 minutes longer.

GREEN BEANS SUPREME

by Julie Shannon

2 cans (1 lb. each) french cut green beans, drained, or 2 packages (9 oz. each) frozen cut green beans
1½ cans (can is 10½ oz.) condensed cream of mushroom soup
¼ teaspoon oregano (optional)
1 can (3½ oz.) french-fried onions

If frozen beans are used, cook in boiling unsalted water until tender; drain. Mix the green beans, undiluted mushroom soup and oregano in a 9-inch square or round baking dish. Bake uncovered in a 350° oven for 20 minutes. Sprinkle with French-fried onions and bake 5 more minutes.

PORTUGESE BEANS

by Betty Marshall

Fry together:

- 1½ pounds grund beef, drain off fat
- 2 garlic buds
- ⅓ green pepper, fried transparent
- 1 medium chopped onion

Add:

- 1 can pork and beans #2½ size
- 1 can tomato soup
- 1 can tamales, cut up
- 1 can corn niblets
- 1 can garbanzo beans
- 1 can kidney beans

Combine all ingredients and place in greased casserole dish and bake at 350°, 30-45 minutes.

*If desired, last 5 minutes grated cheese may be sprinkled to top off casserole. Cook until it melts and becomes bubbly.

BURGER DRUMSTICKS

by Donna Franz

- 3 pounds ground beef
- 3 beaten eggs
- 3 cups cracker crumbs
- 1 cup chopped onions
- 1½ cup milk
- 1½ teaspoon salt
- 1 teaspoon pepper

Mix all together. Get popcycle sticks or tongue depressers. Roll meat (about ½ cup) to the shape of a hot dog, but a little fatter, put stick in one end. Barbecue and eat plain or top with catsup, mustard or both. Makes about 25.

ZUCCHINI MEAT LOAF

by Naedal Menlove

- 1 large zucchini
- Salt and pepper to taste w/catsup
- 3 eggs
- 2 pounds ground beef
- 1 onion
- ½ to 1 cup oatmeal

Mix meat loaf, then cut zucchini long ways, take out seeds and wash. Mold meat loaf and put inside of one of the halfs. Put empty ½ on top. Wrap in foil and bake at 350° until done. Yummy to the Tummy!

CHICKEN ROLL-UPS

by Betty Marshall

FILLING:

1 8-ounce package cream cheese
¼ cup butter
Dash pepper

Soften cream cheese and mix together with butter. Fold in 2 generous cups of cooked chicken, ½ bottle pimento, chopped green onions. Place chicken filling on the wide end of crescent rolls, rolling up. Dip each roll in melted butter and then in dry dressing mix. (Pepperidge Farms Herb Stuffing is great!) Bake on greased cookie sheet at 350° for 15-20 minutes.

GRAVY:

Take chicken stock and add cream of chicken soup. Thicken with flour and cook to desired thickness. Add chopped parsley and mushrooms.

GROUND BEEF & RICE

by Kristy Nelson

1½ pounds ground beef
2 medium onions
3 medium carrots
1 green pepper
2 stalks celery
1 cup uncooked rice
2 bouillon cubes
2½ cups boiling water

Brown ground beef. Dissolve bouillon cubes in boiling water. Add to ground beef the diced vegetables, bouillon and rice. Simmer 45 minutes (or pressure cooker 15 minutes).

CALICO BEEF BURGERS

by Betty Marshall

¾ cup ground chuck
1 cup cold cooked potatoes (mashed) or rice
¼ cup grated Parmesan cheese
1 tablespoon steak sauce
⅛ teaspoon pepper
½ cup shredded carrots
¼ cup finely chopped green onion
1 egg
½ teaspoon salt
4 hamburger buns, split and toasted

Combine beef, potatoes, carrots, onions, cheese, egg, steak sauce, salt and pepper; mix lightly with a fork and shape into patties. Grill 4 inches from heat, 6-8 minutes per side or until done as you like them. Serve on toasted bun. **You may substitute ¾ cup herb-flavored dressing mix, mixed with 2 tablespoons warm water for the 1 cup potatoes. ***I double this recipe because I have eight children.

CHICKEN CASSEROLE

by Peggy Shelline

Chicken breasts, cleaned and cooked for 1 hour, deboned.

- 1 can of cream of chicken soup
- 1 large can of evaporated milk
- 1 small can green ortega's chilies (chopped)
- 1 can of cream of mushroom soup
- Tortilla chips
- Grated cheese

Mix all ingredients together. Pour over chicken that has been deboned and shredded a little. Alternate with tortilla chips, top with grated cheese. Bake 1 hour at 350° or until hot, and cheese melted.

VIVA! LA CHICKEN

by Sharon Davis

- 1 chicken cooked, boned and cut up
- 2 cans green chili salsa
- 1 can cream of chicken soup
- 1 cup milk
- 1 small onion grated
- 1 pkg. corn tortillas cut in 1-inch strips
- 1 can cream of mushroom soup
- 1 pound cheddar cheese

Mix all but tortillas together. Layer ½ tortillas on bottom of pan, half sauce and cheese. Then the other half ending with cheese. Best when refrigerated overnight before baking. Bake covered at 350° for 60 minutes. Uncover the last 10 minutes.

ANTECUCHOS

by David B. Dayhuff

Serves about 20 people.

- 6 to 8 pounds beef heart
- 4 tablespoons mild chili powder
- 3 to 4 cloves fresh ground garlic
- 2 tablespoons MSG (Accent)
- 1 12-ounce bottle red wine vinegar
- 3 8-ounce cans tomato sauce
- 2 teaspoons black pepper

Cut heart into ¾'' squares. Soak in the solution for at least 24 hours. Put 5 squares on a bamboo skewer and barbecue.

Everyone loves antecuchos, a Peruvian favorite but are often hesitant to try them if they know they are made of heart. I've had a better success ratio if I just tell people they are beef. Before they know they are heart, the folks are hooked.

This is considered a most unusual recipe.

ROLLED CHICKEN BREASTS

by Carol D. Bloomfield

- 3 large chicken breasts
- 6 thin slices boiled ham
- 6 ounces natural Swiss cheese
- ¼ cup flour
- 2 tablespoons butter or margarine
- 2 chicken bouillon cubes
- 1 3-ounce can sliced mushrooms, undrained
- ⅓ cup water
- 2 tablespoons flour
- Toasted sliced almonds (optional)

Debone and skin chicken breasts and cut in half lengthwise. Place chicken pieces boned side up, on cutting board. Pound chicken lightly from center out to make cutlets, about ¼'' thick. Sprinkle with salt, poultry seasoning and pepper. Place a ham slice and Swiss cheese on each cutlet. Tuck in sides and roll up as for jelly roll, pressing to seal well. Skewer with tooth picks or tie securely. Coat rolls with the flour and 1 teaspoon salt, ¼ teaspoon pepper and 2 teaspoons poultry seasoning. Brown in butter. Remove chicken rolls to a 11''x 7''x 1½'' baking pan. Add to the skillet that the chicken was browned in, ¾ cup water, bouillon cubes and mushrooms, undrained. Heat, stirring in any crusty bits from skillet. Pour mixture over chicken in baking pan. Cover with foil, dull side out, and bake at 350° till tender, about 1-1¼ hours. Transfer chicken to serving platter. Blend the 2 tablespoons flour with ½ cup cold water. Add 1 more chicken bouillon cube and add to gravy in baking pan. Cook and stir till thickened. Pour a little gravy over chicken, garnish with toasted sliced almonds. Serve with rice, and top with remaining gravy.

HAMBURGER CASSEROLE

by Velma Edwards

- 1 pound ground beef
- 1 medium onion, chopped
- 1 can tomato soup
- 1 soup can water
- Approx. 2 cups cooked elbow macaroni

Cook macaroni. Brown ground beef and onion. Drain off excess fat. Stir in tomato soup, water and macaroni and simmer 10-15 minutes.

TORTILLAS (2½ dozen)

by Teresa Larsen

- 4 cups flour
- ½ teaspoon salt
- 2 teaspoons baking powder

Mix dry ingredients together. Mix (cut) 2 tablespoons lard until crumbly. Add 1½ cups hot water. Knead. Let stand 3 minutes. With lard on hands, form small balls, roll out and turn over, roll out and turn over. Cook on grill.

SOVA'S GOURMET BERGERS

by Sova

- 1 cup butter (do not use margarine)
- 4 cloves garlic, finely minced
- ½ cup bermuda onion, minced
- 1 cup parsley, fresh, chopped

Soften butter to room temperature, add remaining ingredients, blend well. Form into small round "butterballs" about the size of a quarter. Freeze until hard. Store in the freezer. Take two thin ground meat patties, and place butterball between them, seal them very well. These are to be grilled only, they just do not do well pan fried. ENJOY!!! These are the best barbecued hamburgers you'll ever have.

TAMALE PIE

by Kathy Barney

Brown 1 pound hamburger with 1 medium onion (that's chopped as fine as you like). 2 tablespoons green pepper and 1 tablespoon chili powder. Drain excess fat. Add 1 can of cream or regular canned corn, 1 can olives (sliced), 2-3 cups tomatoes, 1 can tomato sauce, and 1 cup corn meal.

Mix until well mixed and put in a casserole dish. Bake at 325° for 1 hour. Top with grated cheese after about 30 minutes.

CRAZY CRUST PIZZA

By Betty Marshall

CRUST:

- 1 cup flour
- 1 teaspoon oregano
- 2 eggs
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ⅔ cup milk

Combine dry ingredients and add milk, eggs; mix until smooth. Pour into a 12''-14'' pizza pan, greased tilting so batter covers the bottom.

TOPPING:

- 1½ pounds ground beef
- 1 8-ounce can mushrooms
- 1 8-ounce can tomato sauce
- ½ teaspoon garlic powder
- 1 cup pepperoni
- 1 cup grated cheese
- 1 teaspoon oregano

Brown ground beef in skillet until brown. Season, drain well; set aside. Top crust with meat, mushrooms, tomato sauce, oregano, garlic powder, and sprinkle with grated mozzerella cheese. Bake at 425° for 25 minutes.

CHICKEN BROCCOLI CASSEROLE

by Dawn Briggs

1 chicken
2 10-ounce pkgs. broccoli or 1 fresh head
½ cup margarine
½ cup flour
1 cup chicken broth
1 can cream of chicken soup
1 can cream of mushroom soup
½ cup salad dressing
½ cup cheese

Cook chicken, cool and remove from bone. Steam broccoli till tender. Put broccoli in bottom of casserole dish, cover with chicken. Melt butter, add flour, soups, and salad dressing. Mix and pour over chicken, sprinkle with cheese. Bake 325° for 30 minutes.

NOODLE OLIVE CASSEROLE

by Ileen Keele

1 large onion
Worcestershire sauce
2 small cans sliced olives
Mild cheddar cheese
2 pounds ground beef
2 cans tomato sauce
1 pound pkg. noodles

Sauté onion in large frying pan. Remove to large mixing bowl. Cook beef until done but not brown. Strain fat. Put in with onion. Put few drops of Worcestershire sauce. Put sauce, tomato sauce, and olives in bowl. Cook noodles until tender (cook in salt water, not real done). Strain when cooked. Add to other ingredients in bowl. Put everything in large flat casserole dish. Grate cheese and sprinkle over mixture. Cook at 350° for 20 minutes.

"COMPANY" MEAT BALLS

by Annette Elliott

1 pound ground beef
1 egg
2 grated potatoes
¼ cup bread crumbs
2 grated carrots
1 chopped onion

Make into balls, fry and brown well. Make white sauce of: 1 cube margarine, 5-6 tablespoons flour, 2 cups milk, salt and pepper. If too thick, add more milk to make gravy texture. Add 1 can cream of mushroom soup to white sauce and pour over browned meat balls. Bake for 30 minutes at 350°. Add 1 cup grated cheese on top. Return to oven til cheese melts.

WELSH RAREBIT

by Debbie Woodridge

½ cups milk
2 eggs
1 teaspoon dry mustard
½ teaspoon salt
Dash of cayenne
2 cups diced cheddar cheese
1½ tablespoons butter

Scald milk, beat eggs and add seasonings. Add to milk until it thickens. Add cheese and butter and stir until smooth. Cook 1 minute. Serve on toast.

BARBECUED BEEF LOAVES

by Carol A. Price

1 pound lean ground beef
2 teaspoons dehydrated onion
1 teaspoon salt
⅔ cup evaporated milk
¼ cup fine, dry bread crumbs
Dash pepper

Mix ingredients and shape into 5'' oval patties or 1-inch meat balls. Place flat in baking dish/pan.

⅓ cup firmly packed brown sugar
¼ teaspoon ground cloves
1 tablespoon all purpose flour
1 tablespoon lemon juice
1 teaspoon dry mustard
¼ teaspoon allspice
½ cup catsup

Mix until smooth. Pour over meat. Bake 30 minutes at 350°.

REAL GOOD FAMILY SPAGHETTI SAUCE

by Marsha Burnside

1 pound extra lean ground beef
1 quart home canned tomatoes
1 clove garlic or 1/8 teaspoon garlic salt
2 pinches sweet basil
1 small onion, chopped
1 bay leaf
1 teaspoon salt
¼ teaspoon pepper
⅛ teaspoon each: (or to taste) oregano, thyme, sage

Brown meat and onion, drain thoroughly. Blend tomatoes in blender and add to meat with all seasonings. Bring to boil, then simmer uncovered about 1 hour. Serve over spaghetti or thin egg noodles.

ZESTY DEEP-DISH PIZZA

by Carol D. Bloomfield

CRUST:

- 3 to 3½ cups flour (divided)
- ¼ cup Parmesan cheese
- ¼ cup teaspoon pepper
- 1 cup warm water (120°-130°F)
- 1 egg slightly beaten
- 1 package yeast
- ½ teaspoon salt
- 1 teaspoon sugar
- 3 tablespoons oil

In bowl, combine 1½ cups flour, yeast, cheese, salt, sugar and pepper. Add warm water and oil. Blend, then beat for 3 minutes. Stir in remaining 2 cups flour to make firm dough. Turn out onto floured board. Knead 3-5 minutes, roll out in a 16'' circle. Brush top with egg, flip dough, egg side down onto greased pan. cover with damp towels. Set in warm place. Let rise for 15 minutes. Preheat oven to 425°.

TOPPING:

3 tablespoons parmesan cheese; 1 jar plain spaghetti sauce' 1 medium onion, sliced and separated into rings; 1 package 8-ounce mozzerella cheese, slices of pepperoni, or hamburger, ½ teaspoon oregano. Sprinkle parmesan cheese over dough. Spread sauce and top with onions. Cover with other cheese. Top with meat and oregano and bake for 20-25 minutes, or until light brown.

EASY CHICKEN (Grill or Oven)

by Marieta C. H. Merrill

- 2 chickens (more for a crowd)
- Season all
- Butter
- Tin foil (heavy duty)

Clean chicken thoroughly and put 3 pieces to a piece of tin foil. Put in a huge piece of butter and some Season all. Wrap tin foil tightly and cook for 45 minutes on each side.

It's a very tender chicken and enjoyed by all.

FISH-BAKED

by Marieta C. H. Merrill

- 1 pint half & half
- Butter
- Salt and pepper to taste

Arrange fish in a baking dish and pour half & half over the fish. Add ¼ inch pieces of butter in places in the dish. Add salt and pepper. Cover with tin foil and bake 45 to 50 minutes at 300°.

EASY CORNISH HENS

by Marieta C. H. Merrill

2-4 cornish hens
Butter
Parsley flakes
Onion salt
Season all

Clean hens well and arrange in a baking dish on wire rack. Fill the insides with a hunk of butter, parsley flakes and onion salt.

Butter the outside and sprinkle a little season all on top. Then cover with tin foil. Bake at 350° for 1 hour to 1 hour and 15 minutes.

SAUERBRATEN (Serves 8)

by Debbie Woodridge

1 cup cider vinegar
½ cup cold water
6 bay leaves
1 teaspoon mustard seed
½ cup brown sugar
1 cup tomato sauce
4½ to 5 pounds brisket
2 large onions, sliced fine
½ cup raisins
8-10 ginger snaps

Make a merinade of vinegar, water, bay leaves, peppercorns, mustard seed and brown sugar. Place meat in this overnight. Sear meat, add garlic, onions, raisins and gingersnaps. Cover and cook 3½ hours. Add tomato sauce and ½ cup marinade. Cook 10 minutes longer.

SPAGHETTI SAUCE

by Thora Thayne

2 pounds lean ground beef
1 green pepper chopped fine
1 can water
2 cans mushrooms or 1 cup of fresh chopped mushrooms
1 large onion chopped fine
3 cans tomato soup
1 can tomato paste

Brown lean ground beef. In separate sauce pan sauté onion and green pepper. Drain beef and add sautéd vegetables. Also, add the tomato soup, water, tomato paste, and mushrooms. Simmer gently for 1 hour. Serves 8 to 10. (Freezes beautifully).

MOLDY MUSHROOM-ONION HAMBURGER CASSEROLE by Kriste H. Bennett

INGREDIENTS:

- 1 pound lean hamburger
- 1 medium onion
- 1 10-ounce pkg. frozen chopped spinach
- ¾ cup grated cheddar cheese
- 5 large fresh mushrooms
- 1 8-ounce carton sour cream

DIRECTIONS:

Preheat oven to 350°F (175 c). 1½ quart covered casserole dish needed. Chop onion and mushrooms. In a large skillet brown hamburger, onion and mushrooms over medium heat. Drain if necessary. Set aside. Cook spinach until thawed. Drain really well! Combine spinach to hamburger mixture. Add sour cream, stir until sour cream is throughout mixture. Don't over stir. Spoon mixture into casserole dish. Sprinkle cheese over top of mixture. Cover with lid. Bake about 25-30 minutes until heated through and cheese is melted. Serves 6 to 8.

This casserole is great served with sliced tomatoes and corn on the cob.

PORK MEATBALLS w/SWEET & SOUR SAUCE by Rosie Howe

- 1 pound ground pork
- 1 egg
- ¼ teaspoon garlic powder
- ½ cup Bisquick
- ½ teaspoon dry mustard

Mix all ingredients together until well mixed. Shape in 1½-inch balls and bake at 400° for 15 to 20 minutes.

SWEET & SOUR SAUCE

- ½ cup packed brown sugar
- 2 tablespoons Bisquick
- ¼ cup cider vinegar
- ¼ cup water
- 1 tablespoon soy sauce
- 1 8-ounce can crushed pineapple (undrained)

Mix brown sugar and baking mix in 1½ quart sauce pan. Gradually add vinegar, water, soy sauce, and pineapple. Heat over medium heat, stirring constantly until mixture thickens and boils. Boil and stir for 1 minute.

These can be made smaller to use as appetizers.

ITALIAN DELIGHT

by Carol A. Price

- 1 pound ground beef
- ½ cup chopped bell pepper
- 1 10-ounce frozen whole kernel corn
- ½ cup Contadina seasoned bread crumbs
- 1 cup chopped onion
- 2 8-ounce cans tomato sauce
- 1 cup grated medium cheddar cheese

Cook 12-ounce wide egg noodles in boiling salted water until tender. Drain noodles. Stir sauce mixture into noodles. Pour into greased casserole dish. Sprinkle cheese and ½ cup seasoned bread crumbs over top. Bake at 350° for approximately ½ hour.

POTATO CRUST PIE

by Bryce W. Larsen

- 1 pound hamburger
- 1 small onion

Brown together

Add 2 cans vegetable soup. While simmering, mix potato flakes enough for 6 servings. Spoon over top of hamburger mixture in pie tin. Top with cheese (optional), and pop in oven to brown at 375° for 10-15 minutes.

PIZZA DOUGH (1 Pizza)

by Selena Hamblin

- 1 cup buttermilk
- 1 tablespoon sugar
- 2 teaspoons oil
- 1 teaspoon yeast
- 2 cups flour
- 1 teaspoon salt
- ¼ teaspoon soda

Combine buttermilk, sugar, oil. Heat to lukewarm. Add yeast, disolve. Stir in flour, salt, soda. Add enough flour to make soft dough. Knead on floured surface. Let rest 10 minutes. Pat dough onto a 14'' pizza pan or cookie sheet (ungreased). Add toppings. Bake at 400° for 20 to 25 minutes.

PIZZA SAUCE (1 Pizza):

- 1 8-ounce can tomato sauce
- ¼ teaspoon oregano
- ¼ teaspoon pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon basil
- 1 teaspoon sugar
- ¼ teaspoon chopped onion

Mix and simmer 30 minutes.

CHICKEN ENCHILADAS

by Selena Rae Hamblin

- 1 large can chicken
- 1 large onion
- 3 tablespoons parmesan cheese
- 1 cup 4-ounce monterey jack cheese
- ¾ cup drained canned tomatoes
- ¾ cup whipping cream
- 1 egg
- 8 tortilla (corn)
- ¼ teaspoon onion salt
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 4-ounce can green chili

Heat chicken with salt, pepper, onion salt. Cool and shred. In separate powl mix ½ cup chopped onion, Parmesan cheese, and Monterey jack cheese. Put aside. In blender mix green chili, canned tomatoes, whipping cream and egg. Blend until smooth. Add ⅛ teaspoon salt and put aside. Heat ¼ cup lard in skillet. Put 1 tortilla in lard at as time for 3-5 seconds to soften. Drain. Put ⅛ chicken on each tortilla. Roll tight, put seam side down in 9''x 13'' pan. Pour blended chili mixture over top with cheddar or jack cheese on top. Bake 20 minutes at 350°. On plate top with sour cream, guacamole, and ripe olive.

GUACAMOLE:

- 2 medium avocado, mashed
- 2 tablespoons onion
- ½ teaspoon garlic
- 1 small tomato
- 1 teaspoon lemon juice
- ½ teaspoon salt

Mix, put over chicken enchiladas.

EASY MEXICAN PIE

by Gaylene Sims

1 pound hamburger, cooked and drained

ADD:

- 1 large can refried beans
- 1 onion, chopped
- 2 cups grated mild cheddar cheese
- 2 cups mild salsa sauce
- 1 can chopped olives
- 2 cups grated mozerella cheese
- 1 pkg. medium size soft shell flour tortillas

Start with 4 pie tins. (1) place 1 tortilla in each pie tin, spread equal amounts of meat mixture on each tortilla. (2) layer with another tortilla. Top each one with chopped onions, olives, mozerella and salsa. (3) layer another tortilla. Top each pie with the cheddar cheese. Cover with foil and bake at 350° for 30 minutes. Eat as you would pie.

DEEP DISH PIZZA (a Love Pizza)

by Clinton Larsen

- 1 cup milk or water
- 1 teaspoon salt (garlic tastes great)
- 1 tablespoon oil
- 1 envelope yeast
- 1 teaspoon sugar

Dissolve yeast in milk and add all ingredients with 3-4 cups flour. Knead 3 minutes. Cover and let rise 10 minutes. Roll out and use ½ oregano in tomato sauce or tomato paste. Top with hamburger, pepperoni, mushroom, etc. You know what tastes great and lots of cheese. Bake at 400° for 15-20 minutes.

MUSHROOM CHICKEN

by Carol A. Price

- 6 chicken breast halves
- 1 small (10½-ounce) can Campbell's cream of mushroom soup
- Schilling Season-All
- Seasoned salt

Skin and wash chicken breast. Place chicken in baking dish (o.k. to overlap slightly). Sprinkle with Schilling season-all, seasoned salt (approx. ⅛ teaspoon each). Stir 1 can cream of mushroom soup to creamy, spreadable consistency. Spread soup over chicken evenly. Bake at 350° for 1 hour and 15 minutes.

CHINESE CHICKEN SUNDAES

- ¼ cup butter
- 2 teaspoons salt
- 3 cups well seasoned stock
- 3 cups cubed, cooked chicken
- ¾ cup flour
- ½ teaspoon pepper
- 2 cups half & half
- Cooked white rice

TOPPINGS:

- green onion
- green pepper
- coconut
- chow mein noodles
- tomato
- crushed pineapple
- almonds

Melt butter. Add flour, salt and pepper. Cook on low, stirring until smooth. Add stock and half & half. Stir until well blended. Add chicken and stir until thickened, Layer white rice, creamed chicken and choice of toppings.

NOTE: Creamed chicken mixture freezes well.

IMPOSSIBLE TACO PIE

by Maxine Larsen

- 1 pound ground beef
- ½ cup chopped onion
- 1 pkg. taco seasoning
- 3 eggs
- 1 can chopped green chilies
- 1¼ cup milk
- ¾ cup Bisquick

Heat oven to 400°. Brown meat, onions and taco seasoning. Pour into a greased 10'' pie pan. Sprinkle green chilies on top. Mix remaining ingredients 1 minute with mixer. Pour over other ingredients in pie pan. Bake for 25 minutes. Top with 2 chopped tomatoes and 1 cup grated cheese. Bake 10 minutes. Garnish with chopped lettuce, cheese, tomatoes, olives, sour cream.

TATER TOTS

by Maxine Larsen

- 1 pound hamburger
- ¼ cup onions

Brown together and add 1 package of tater tots and 1 can cream of chicken soup. Put in pan and cover with grated cheese and bake at 350° for 25 minutes.

DORITOS NEATOS CASSEROLE

by Maxine Larsen

- 1 bag dorito chips
- 1 can tomato sauce or tomato soup
- 1 pound grated cheese
- 1 large can chili
- 1 can cream of chicken soup

Layer in pan 9''x 13''. Bake at 350° for 30-40 minutes. Microwave medium-high 5 minutes. Turn 5 minutes and turn 2-3 minutes until heated through. (Optional: 1 pound hamburger browned to make complete meal, layer with soups).

ZWIEBEL

by Debbie Woodridge

Rub the cut side of an onion over matzo. Sprinkle with salt and a little melted chicken or goose fat or butter. Brown in hot oven for 3-5 minutes.

MATZO EIRKUCHEN

by Debbie Woodridge

¼ cup matzo meal
½ cup water
2 tablespoons shortening
½ teaspoon salt
4 eggs

Pour water on matzo and stir in salt, melted shortening and pour with eggs into matzo. Cook like pancakes. Serve with marmolade. Serves 2 to 3.

MATZO BRIE OR FRIED MATZO

by Debbie Woodridge

2 eggs
½ cup liquid (milk or water)
¼ teaspoon salt
Dash cinnamon
2 matzos
3 tablespoons shortening

Beat eggs, add liquid, salt and seasoning and break matzo into this mixture. Cover. Cook over moderate heat (in well melted fat) about 10 minutes or until browned on underside. Turn and brown uncovered for about 3 minutes. Serve hot, plain or with sugar and cinnamon, applesauce or honey. Serves 2.

ZUCCHINI BREAD

by Carol A. Price

MIX:

3 eggs
1 cup oil
2 teaspoons vanilla

ADD TO EGG MIXTURE:

2 cups sugar
2 cups grated zucchini

Put dry ingredients in a large bowl:

3 cups flour
1 teaspoon baking soda
¼ teaspoon baking powder
1 tablespoon salt
3 teaspoons cinnamon
½ cup chopped nuts

Add liquid ingredients to dry. Mix well. Bake in medium-sized loaf pans (greased and floured). Bake at 325° for 1 hour and 10 minutes. Makes 2 loaves.

KNAIDLACH

by Debbie Woodridge

½ cup matzo meal
½ teaspoon salt
2 eggs

Beat egg whites and yolks separately. Combine adding salt and matzo gradually while stirring smooth. Refrigerate 30 minutes. Form small balls, drop in boiling clear soup, for 20 minutes.

KNAIDLACH MIT NESHOMES

by Debbie Woodridge

(Dumplings with "Souls"-Hebrew)

2 tablespoons matzo meal
2 tablespoons hot fat
1 egg
Dash salt

Dumplings with "Souls" are made by tucking a small ball of this mixture in center of each knaidle or dumpling.

MONKEY BREAD

by Jessica Jarvis

3 cans biscuits (small)
1 tablespoon cinnamon
1 cup brown sugar
½ cup sugar
1 stick margarine
2 teaspoons water

Quarter biscuits; roll in cinnamon and sugar that has been mixed together. Put in greased bundt pan. Melt margarine, brown sugar and water; boil 2 minutes and pour over biscuits. Bake at 350° for 25 minutes.

BUTTERMILK CORN BREAD

by Marsha Burnside

1 cup flour
1 cup yellow corn meal
2½ teaspoons baking powder
1 teaspoon soda
1 teaspoon salt
½ cup sugar

Mix together dry ingredients and add:

½ cup shortening cut in
2 cups buttermilk
2 large eggs

Mix together well. Bake in greased 9''x 13'' pan at 400° for 25 minutes.

REPEAT-A-PITA BREAD

by Alan Larsen

1 tablespoon yeast
3 cups flour (wheat is best)
1¼ cups warm water
2 teaspoons salt

Dissolve yeast in warm water. Stir in flour and salt. Mix into a sticky ball. Knead on floured board until smooth, adding more flour if necessary. Divide into 8 balls. Roll flat with a rolling pin to ¼-inch thick. Cover and let rise 45 minutes. Bake at 500° for 10 minutes or until brown and puffed. Cut in half to form a pocket. Stuff with salad, meat, vegetables, etc.

MUFFINS BY THE PAIL FULL

by Carol A. Price

6 cups All Bran cereal
1 teaspoon salt
2 cups boiling water
1 quart buttermilk
2 cups sugar
1 cup shortening
4 eggs
5 cups sifted flour
5 teaspoons baking soda

Combine all bran and salt. Stir in boiling water, then add buttermilk. Let sit until lukewarm. Cream sugar and shortening in a bowl. Add 1 egg at a time, beat well after each. Add sugar, shortening, egg mix to bran mixture. Add flour and soda (stirred together). Stir just long enough to dampen flour — DO NOT STIR ANYMORE. Fill muffin pans ½ to ⅔ full. Do not stir while filling tins. Bake 20 minutes at 350°. Store batter in refrigerator for up to 6 weeks.

BREAD STICKS

by Dorthea Christensen

2 cups warm water
2 tablespoons yeast
4 tablespoons sugar
2 tablespoons cooking oil
2 teaspoons salt
3 to 4 cups flour

Mix water, yeast and sugar. Let stand 10 minutes. Mix in cooking oil and salt. Add flour a little at a time until dough forms a ball. Knead for 5 minutes. On floured board roll out to ¼ or ½-inch and beat 1 egg and spread on top. Sprinkle Parmesan cheese, salad seasoning, sesame seeds or any other topping you like on top. Cut into ½-inch lengthwise strips. Place on lightly greased cookie sheets. Bake at 375° for 13 minutes.

NOTE: This dough makes a great pizza, too.

LEMON CRESCENTS

by Bonnie Jeffs

2 8-ounce cans crescent
2 tablespoons melted butter
¼ cup chopped nuts
2 tablespoons lemon juice
½ cup sugar
½ cup sour cream
¼ cup margarine

Melt 2 tablespoons butter and spread on inside of each crescent roll. Roll up crescent rolls and bake at 375° for 20-25 minutes.

In saucepan combine lemon juice, sugar, sour cream, margarine. Bring to a boil. Pour over baked crescent rolls. Top with nuts.

ORANGE ROLLS

by Ileen Keele

1¼ cup scalded milk
½ cup shortening
½ cup sugar
1 teaspoon salt
1 pkg. yeast in little water

ADD:
2 well beaten eggs
½ cup orange juice
2 teaspoons grated peel

Beat thoroughly. Add 5 cups flour. Mix to soft dough. Let stand 10-15 minutes. Knead. Put in greased bowl and let rise 2 hours. Roll ⅛''-¼'' thick. Cut 1'' wide and 4'' long. Tie in knots. Raise until doubled. Bake at 350° for 15 minutes. 2 tablespoons orange juice, 1 teaspoon peel, 1 cup powdered sugar.

PUMPKIN BREAD

by Ilasue Jensen

2 sticks margarine (melted)
1½ teaspoons salt
1 teaspoon cinnamon
1 teaspoon pumpkin spice
3½ cups canned pumpkin
⅔ cup water
½ cup raisins
3 cups sugar
3½ cups flour
1 teaspoon nutmeg
2 teaspoons soda
4 eggs
1 teaspoon vanilla
½ cup nut meat (chopped)

Mix all ingredients together and beat for 4 minutes. Pour into (4) well greased 1 pound coffee cans or loaf pans. I use fruit juice cans. Fill ONLY ½ full, the bread raises to the top. Bake at 350° for 1 hour or until top looks done or feels like a tested cake (springs back and no batter on tooth pick).

QUICK SCONES

by Jessica Jarvis

Cut English muffin halves in quarters and dip in pancake batter. Fry in ¼" of oil (for scones). Serve with honey, syrup, etc.

REFRIGERATOR BRAN MUFFINS

by Marsha Burnside

3 cups sugar
1 cup oil
4 eggs, beaten
1 quart buttermilk
5 cups flour
2 teaspoons salt
5 teaspoons baking soda
1 20-ounce pkg. raisin bran

Mix wet ingredients. Add dry ingredients. Store in refrigerator up to 2 months. Use as needed. Let sit overnight before first use. Bake at 375° 15-20 minutes in greased muffin tins. Batter may be frozen.

MOM'S 50/50 BREAD

by Dorthea Christensen

In a large bowl:

2 tablespoons dry yeast
1 cup warm water
2 tablespoons sugar

Let set for 10 minutes. (This activates the yeast). Add 2 slightly beaten eggs.

¼ cup cooking oil
2 tablespoons honey
4 cups warm water

NOTE: Put the honey in the warm water to start dissolving it.

Stir. Then add a cup at a time of dry ingredients that you have already mixed together.

4-5 cups whole wheat ground flour
1 tablespoon salt
4-5 cups white flour
¾ cup powdered milk

Stir well. It should be moist, not dry. Let rise for 1 hour in large covered bowl. Knead dough on floured table top for 10 minutes (adding more flour as needed). Let dough rest for 10 minutes while you grease 4 loaf pans well. Shape into loaves and let rise in pans for 40 to 60 minutes. Bake in preheated oven for 20 minutes at 400°. Bake 20 more minutes at 350° or 325° (if using glass pans 325°). Put on rack to cool and spread butter along top for a soft shiny crust.

NOTE: When adding flour mixture for first 4 cups use a wire wisk as you mix dough and it will make a lighter bread.

CARAMEL NUT ROLLS

by Carol A. Price

Dissolve in a large bowl:

2 pkgs. yeast **1/2 cup warm water**

Add to dissolved yeast:

1¾ cups warm milk **2 tablespoons sugar**
1 teaspoon salt **3 tablespoons shortening**

Beat into liquid mixture:

2 cups flour

Add, beat with a spoon:

2½ to 3 cups flour

Add enough to yield a SOFT dough. Knead 5-10 minutes. Cover and rest 20 minutes. Punch down.

1 cup flour

1 cup brown sugar **½ cup butter or margarine**
2 tablespoons corn syrup

Cook and stir until blended. Divide into 3, 8 or 9'' cake pans.

1 cup chopped walnuts (or pecans). Divide between 3 pans.

Divide dough into 2 equal parts. Roll into a 10''x 16'' rectangle. Spread each half with 2 tablespoons soft butter/margarine. Sprinkle with ½ of the filling. (filling = ½ cup sugar + 1 teaspoon cinnamon). Roll up; seal edge. Cut into 1-inch slices; place in pan. Cover with oiled waxed paper. Refrigerate 2-24 hours. Let stand 20 minutes at room temperature before baking. Bake at 425° for 20-25 minutes. Invert on serving dish. Serves 6 to 8.

QUICK BREAD ROLLS

by Carol D. Bloomfield

3 cups scalded milk, cooked or canned milk unscalded, but warmed in microwave **1 tablespoon salt** **3 tablespoons sugar**
3 pkgs. yeast (mix in ½ cup warm water)

Add sugar. If bubbles up, yeast is good. Add yeast mixture and salt to milk in mixing bowl. Add 4-5 cups of flour to make a soft dough. Roll out and spread with melted butter. Fold in half and roll out and spread with melted butter 3 more times. Cut out with biscuit cutter and let rise in pans for 3 hours or until raised double and bake at 375° for about 15 minutes until light brown. Remove from oven and butter tops with more butter.

HINT OF HONEY LOAVES

by Gloria Lambert

2 pkgs. active dry yeast
½ cup warm water
2¼ cups milk, scalded
¼ cup vegetable shortening
¼ cup honey
2½ teaspoons salt
6 to 6½ cups flour
2 cups oatmeal (quick or old fashioned)

Dissolve yeast in water. Pour milk over shortening, honey and salt; cool to lukewarm. Stir in 2 cups flour. Add dissolved yeast and oats; mix well. Stir in enough additional flour to make soft dough. Turn out onto lightly floured surface; knead 8 to 10 minutes or until smooth and elastic. Shape to form ball. Place in greased large bowl, turning once to coat surface of dough. Cover; let rise in warm place about 1 hour or until double in size. Punch dough down. Cover; let rest 10 minutes. Divide dough in half; roll out each half to form 15''x 9'' rectangle. Roll up starting with narrow end; press together ends and seam to seal. Place in 2 greased 9''x 5'' loaf pans. Brush lightly with melted butter, if desired. Cover; let rise about 45 minutes or until nearly double in size. Bake in preheated 375° oven about 45 minutes. Remove from pans; cool on wire rack. Makes 2 loaves.

SUPERB HOT ROLLS

by Melanie Hoffman

Very unusual because there is no shortening in them and you don't have to knead them and you can make regular hot rolls, orange rolls, cinnamon rolls, Swedish tea rings — you name it — with one recipe. How's that for a pitch?

(1) Dissolve 2 yeast cakes or 2 tablespoons dry yeast in ½ cup lukewarm water and pinch of sugar.

(2) Mix together 1 cup boiling water, ½ cup sugar, 2 eggs, 1 12-ounce can evaporated milk.

(3) Mix yeast mixture and second mixture together and add 1 teaspoon salt and approximately 6 cups of sifted flour.

(4) When it is a soft dough, put out on floured board. Dough will be quite sticky at first but will get more workable as you roll in flour. Roll to about 1 inch thick. For hot rolls, cut with round cutter, brush with butter and fold over. Place on greased cookie sheets and let raise 1 hour. Bake at 425° for 10 minutes for cinnamon rolls, roll dough into rectangle, cut down middle into two smaller rectangles. Brush with butter, sprinkle with cinnamon, sugar, nuts, raisins, roll up and cut.

FAVORITE BLUEBERRY MUFFINS

by Marsha Burnside

- 2 cups flour
- ¾ cup sugar
- 2½ teaspoons baking powder
- ¾ teaspoon salt
- 2 eggs, well beaten
- 1 cup milk
- ⅓ cup oil
- 1 cup fresh or frozen bluberries

Mix dry ingredients, then add wet ingredients. Gently fold in blueberries. Bake at 375° 20-25 minutes.

ZUCCHINI LIGHT BREAD

by Gloria Lambert

- 3 eggs
- ¾ cup vegetable oil
- 1½ cups sugar
- 2 cups peeled, moderately coarse shredded zucchini
- 1 teaspoon finely grated lemon rind
- ½ teaspoon vanilla
- ½ teaspoon orange extract
- 3 cups flour
- ¾ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon ginger
- 2 teaspoons baking powder
- 1 teaspoon soda

Beat egg with mixer at moderate speed until frothy. Add oil slowly, beating constantly. Add sugar. Beat hard until creamy and light. Stir in zucchini, lemon rind, vanilla and orange extract. Combine flour with salt, cinnamon and ginger. Also add baking powder and soda. Stir into mixture one cup at a time, beating only enough to blend. Spoon into well greased and floured 9''x 5'' loaf pans and bake at 350° for 1 hour or until bread pulls from the sides of the pan. Cool bread upright in pan on rack for 15 minutes. Then turn out and cool before slicing.

---

12 YR. OLD GRANDDAUGHTER'S PIE CRUST

by Dawn Briggs

- 1 cup lard
- 1 teaspoon salt
- 2 tablespoons milk
- ½ cup boiling water
- 2½ cups flour

Place lard, salt, and boiling water in bowl, stir to melt lard, add milk and stir well. Add flour, mix and roll out. Makes 3 single crusts.

DANISH PASTRY (Copenhagen Delight)

by Bryce Larsen

- 4 cups flour
- ½ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 package yeast
- ½ cup warm water
- 1 cup milk
- 1 square margarine, melted

Dissolve yeast in warm water; scald milk and margarine and let cool. Mix all ingredients together. Dough should be slightly sticky. Let rise 1 hour. Divide into 4 parts going lengthwise of 2 cookie sheets. Place 2 parts on each sheet spreading and potting until thin ¼ inch. Spread filling in the center and fold in sides on both sides.

FILLING: Mix together 2 cups sugar, 1½ cups margarine/butter, 2 teaspoons almond extract flavoring. Sprinkle with sugar and sliced almonds. Cook at 425° for 10-15 minutes, until light brown. Serve warm and they will melt in your mouth.

SOUTH AFRICAN JAM TARTS

Andrew Namanny

- ¼ pound butter
- 3 cups flour
- 2 teaspoons baking powder
- 1 cup sugar
- Pinch of salt
- 3 eggs

Rub butter into flour. Add rest of dry ingredients. Add eggs and milk (milk should be added until desired consistency of dough is achieved).

Work into soft dough. Roll out thin then cut. (Use an object with a fairly large mouth).

Put cut pieces of dough into greased muffin pans. Fill with 1 teaspoon of apricot jam and 1 teaspoon coconut filling. Bake at 400 degrees until golden brown.

FILLING:

- 2 ounces butter (2 tablespoons)
- 1 cup sugar
- 1½ cups coconut
- 3 eggs

Mix all ingredients listed above together to make coconut filling.

When putting filling inside dough use a regular teaspoon. First apricot jam and then coconut filling on top.

Size of cut dough should be 3¾ cm by 3¾ cm.

COPENHAGEN DELIGHT

by Bryce Larsen

4 cups flour
½ cup sugar
1 cup milk
scald and cool
1 egg
1 teaspoon vanilla
1 square margarine melted

Dissolve 1 package yeast in ½ cup warm water.

Mix together—Dough should be slightly sticky. Let rise 1 hour.

Divide into four parts going lengthwise of 2 cookie sheets. Place 2 parts on each sheet spreading and patting until thin ¼ inch. Spread filling in the center and fold in sides on both sides.

FILLING:

2 cups sugar
2 teaspoons almond flavor extract
1½ cups margarine/butter

Mix together.

Sprinkle with sugar and sliced almonds. Cook at 425° 10-15 minutes until light brown. Serve warm. They melt in your mouth.

WACKY CAKE

by Sharon Davis

Mix in pan you will bake in:

- 1½ cups flour
- ½ teaspoon salt
- 1 cup sugar
- 1 teaspoon soda
- 3 rounded tablespoons cocoa (sift together)

Make 3 holes in mixture and put:

- 1 teaspoon vinegar
- 1 cup cold water
- 1 teaspoon vanilla
- ½ cup oil

Mix well and put in oven for 30 minutes at 350°.

CHOCOLATE FUDGE LOVE BUNDLES

by Carol D. Bloomfield

- 3 cups flour
- 1 cup oil
- 2 teaspoons baking soda
- 2 cups sugar
- 1 cup milk
- 1 egg
- ½ cup cocoa
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup hot water

Mix ingredients well. Fill small loaf pans half full. Bake at 375° until toothpick comes out clean, about 20-30 minutes, depending on oven. Remove from oven and let cool a few minutes, then turn out of pan and fill with cream filling with a pastry tube.

CREME FILLING:

- 2 cups powdered sugar
- 4 tablespoons margarine
- 4 tablespoons shortening
- 3 tablespoons milk
- 1 teaspoon vanilla
- Dash of salt

Cream shortening and margarine. Add remaining ingredients and beat until creamy. When cakes are cool, insert pastry tube in bottom and fill cake until it plumps. Then frost with fudge frosting. Bring to a boil: 1/4 pound margarine (1 cube), 4 tablespoons cocoa, 6 tablespoons milk. Remove from heat and add 2 cups powdered sugar. Beat until smooth and add 1 teaspoon vanilla. Frost cakes all over, starting with the bottom. Let set up before frosting sides and tops. To set up faster put in freezer on foil or wax paper as you frost the bottom of the next cake and so on until they are frosted all over. These can be served immediately or can be made ahead and put in freezer. I use them as small birthday cakes to give to people in my ward. Can decorate with white frosting with message and name. Can be made as cupcakes too. Dip tops in frosting.

SELF-FILLED CHOCOLATE CAKE

by Betty Marshall

- 1 pkg. chocolate cake mix
- ⅓ cup sugar
- 1 12-ounce pkg. chocolate chips
- 1 8-ounce pkg. cream cheese
- 2 eggs

Mix cake together as instructed on cake package. Set aside. Combine eggs, sugar, and blend in cream cheese until smooth. Add chocolate chips.

In prepared 13''x 9''x 2'' pan, pour half of cake batter. Place dobs of cream cheese mixture over top of batter. Add remainder of cake batter. Bake at 375° for 45 minutes or until cake tests done. Frost when cool.

COOKED PINOCHE ICING

by Ilasue Jensen

- 1 cup brown sugar
- 1 stick butter or margarine
- ¼ cup milk
- 2 cups powdered sugar (about)
- 1 tablespoon vanilla

Put sugar and butter in saucepan and melt over low heat. Stir.

Bring to a boil and boil 2 minutes.

Add milk and bring to a boil again. Remove from heat and cool. Then add powdered sugar until spreading consistency. Stir in vanilla and frost cooled cake.

APRICOT CAKE

by Ilasue Jensen

- 1 cup sugar
- 1 cup oil
- 2 eggs
- 2 cups flour
- ½ teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon soda (dissolved in ¼ cup hot water)
- 1 cup chopped nuts
- 1 teaspoon vanilla
- 1 pint canned apricots
- Pinch of salt

Combine sugar, oil and eggs. Beat until well mixed.

Add flour, cinnamon, cloves, salt and dissolved soda.

Add vanilla, nuts and apricots. Beat well. Bake at 350° for 35 minutes or until done to the touch.

Suggestion: Best frosted with "cooked Penuche Icing."

CAKE MIX FRUIT CAKE or LAZY MAN'S FRUIT CAKE

by Ilasue Jensen

- 1 pkg. yellow or spice cake mix
- 2 cups flour
- 1 pound dried mix fruit (I sometimes substitute 2 cups spiced gum drops)
- 1½ cups nuts, chopped
- 1 cup raisins
- 2 teaspoons cinnamon
- ½ teaspoon clove
- ½ teaspoon nutmeg
- ½ teaspoon ginger or 1 teaspoon allspice instead of clove, nutmeg and ginger
- ½ teaspoon baking powder
- 1 teaspoon baking soda
- 4 large eggs
- 1½ cups milk (or ½ cup lemon juice or 1 cup orange juice)

Stir all dry ingredients into cake mix.

Mix dry ingredients with wet ingredients and mix together for 2 minutes.

Fill desired loaf pan (greased and floured) 2/3 full. I use round cans.

Bake 45 minutes to 1 hour until done.

UGLY DUCKLING PUDDING CAKE

by Carol Price

- 1 pkg. (2 layer size) yellow cake mix
- 1 pkg. (4 serving size) lemon instant pudding mix
- 1 16-ounce can fruit cocktail, including syrup
- ½ cup chopped walnuts
- 1 cup coconut
- 4 eggs
- ¼ cup vegetable oil
- ½ cup firmly packed brown sugar sugar

Blend all ingredients except brown sugar and nuts in large mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into greased and floured 9''x 13'' baking dish. Sprinkle with brown sugar and nuts. Bake at 325° for 45 minutes. Do not underbake. Cool in pan 15 minutes. Spoon hot butter glaze over warm cake. Serve warm or cool with Cool Whip or vanilla ice cream.

BUTTER GLAZE:

Combine ½ cup each; butter, sugar and evaporated milk in small saucepan. Boil 2 minutes. Stir in 1½ cups coconut.

LEGUME CHOCOLATE CAKE

by Dewena Carlson

- 3 eggs
- 1 cup granulated sugar
- 1 cup (strained) red beets
- ¾ cup finely grated carrots
- 2 squares unsweetened chocolate (melted)
- 2 teaspoons soda
- ½ cup chopped nuts
- 1 cup brown sugar
- 1 cup shortening
- ¾ cup sauerkraut (rinsed and and snipped)
- 1¾ cups sifted flour
- 1 teaspoon salt
- 2 teaspoons vanilla
- 12 drops red food coloring (optional)

Bake at 350° for 45 minutes. Cool cake completely before eating. When hot, cake has a cooked vegetable flavor.

Beat eggs. Add sugars and beat well. Add shortening, beets, sauerkraut, carrots, and melted chocolate. Blend. Add flour that has been sifted with salt and soda. Blend. Add vanilla and nuts. Beat until batter is creamy and smooth. Bake in either an oblong or in layer pans that have been greased and floured. Bake until cake is done, about 45-50 minutes.

GRANDMA HILL'S RED DEVIL'S FOOD CAKE

by Kristy Nelson

- 2 cups sugar
- ¾ cup shortening
- 2 eggs
- 1 cup sour milk
- 1 teaspoon vanilla
- 2½ cups flour (sifted)
- 2 teaspoons soda
- 1 teaspoon salt
- ½ cup cocoa
- 1 cup boiling water

Cream shortening and sugar. Add unbeaten eggs, one at a time. Beat well after each addition. Add vanilla and milk, alternating milk with sifted flour which has been mixed with salt, soda and cocoa. The alternating begins with flour and ends with flour. Add boiling water all at once. Stir until well-combined. Makes 3 layers or a large 9''x 13'' pan. Bake at 350°. Frost as desored or with penuche icing.

PENUCHE ICING:

- 1 cup brown sugar
- 1/4 cup canned milk

Combine and boil for 2 minutes, then cool. Add enough powdered sugar to spread — add a pinch of salt and 1 teaspoon vanilla.

100% WHOLE WHEAT SPONGE CAKE

by Carol D. Bloomfield

- 1½ cups sifted stone ground whole wheat flour (very fine)
- 1 teaspoon orange or lemon flavoring
- ¼ teaspoon salt
- ½ teaspoon almond flavoring
- 1 teaspoon cream of tartar
- 1½ cups sugar (brown or or white)
- 1 teaspoon vanilla
- 6 eggs, separated
- ½ cup water

Sift flour and salt together twice. Beat egg yolks, sugar, water, and flavorings for about five minutes with electric mixer. Add flour and salt gradually, continuing to beat. Beat egg whites and cream of tartar until stiff. Fold into first mixture. Bake in ungreased angel food pan for about one hour, or until top springs back when touched. Oven temperature 325°-350°.

Invert pan and cool thoroughly before removing.

(If you haven't already begun, this cake is an excellent way to start using your wheat supply. BE WISE — don't wait until an emergency to start using whole wheat).

RASPBERRY CAKE

by Lee Johnson

- 1 white cake mix (sour cream variety or a cake from scratch baked and cooled)
- 1 package (8 oz.) cream cheese softened
- 2 cups powdered sugar
- 1 pint whipping cream whipped or 2 packages 8-ounce topping mix (Cool Whip)
- 2½ cups fresh raspberries slightly mashed or 2 pkgs. 10-oz. frozen raspberries thawed
- 1 package (4¾ ounces) raspberry Danish dessert
- Water

Prepare cake mix according to package directions or prepare from scratch cake. Pour batter into 9''x 13'' pan greased and lightly floured. Bake at 350° for 25 to 30 minutes. Cool in pan. Beat cream cheese until fluffy, beat in powdered sugar; whip cream or if using Cool Whip blend well with cream cheese mixture using mixer to make it smooth.

If frozen raspberries are used, drain juice. Place in measuring cup. Fill with water to make 1¾ cup liquid. Pour into saucepan with Danish Dessert and bring to a boil stirring.

If fresh raspberries are used mash lightly, place Danish Dessert in saucepan with 1¾ cup water, cook as directed, cool raspberries. Spread cream cheese mixture on cooled cake, then put raspberries on top of cream cheese. Can be made a day ahead. Refrigerate.

APPLE CAKE

by Clinton Larsen

½ cup shortening or margarine
1 cup white sugar
½ cup brown sugar
1 egg

Cream together. Add liquid alternating with sifted flour and dry ingredients:

1 cup milk
1 teaspoon vanilla
2½ cups flour
1 teaspoon soda
½ teaspoon salt
1 teaspoon baking powder

Fold in 2 cups grated apples. Mix all together with mixer at medium for 2 minutes. Pour into 9'' x 12'' pan and sprinkle with ½ cup chopped nuts, ¾ cup brown sugar. Bake at 350° for 35 mintes.

FRESH APPLE CAKE

by Velma Edwards

¼ cup shortening
1 cup sugar
1 egg, slightly beaten
1 cup sifted flour
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon salt
2 cups chopped pared apples
½ cup raisins
1 cup chopped nuts

Cream shortening and sugar. Stir in egg. Sift together flour, soda, cinnamon, nutmeg and salt. Add to creamed mixture and mix until well blended. Stir in chopped apples, nuts and raisins. Bake in floured ring mold or in a 9''x 9'' square pan in 350° oven for 40 minutes.

LEKACH (Traditional Honey Cake)

by Debbie Woodridge

3 eggs
1 cup sugar
2 tablespoons salad oil
3½ cups flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon ginger
¼ teaspoon nutmeg
1 teaspoon cinnamon
Dash of cloves
1 cup honey
1 cup warm water (or pero)
½ cup chopped nuts

Mix. Turn into well greased pan or tube pan. (I usually use one. It browns well). Bake 50 minutes at 325°.

MOOSEHEAD GINGERBREAD

by DeAnn Clark

- 1½ cups flour
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon ground cloves
- ½ teaspoon dry mustard
- 8 tablespoons butter
- 1 cup molasses
- 2 eggs
- ½ teaspoon salt
- 1½ teaspoons powdered ginger
- ½ teaspoon black pepper
- ½ cup dark brown sugar
- 1 cup boiling water

Preheat oven to 375°. Grease and flour an 8-inch square pan.

Combine flour, baking soda, cinnamon, ginger, cloves, mustard and pepper and sift them together onto a piece of waxed paper. Set aside. Put butter and sugar in mixing bowl and beat until smooth and well blended. Add eggs and beat well, then beat in molasses. Add boiling water and combined dry ingredients and beat until batter is smooth. Pour in greased pan. Bake for 35 to 45 minutes or until a toothpick inserted in center of cake comes out clean. Remove from oven and let cool for 5 minutes. Makes one 8-inch square cake.

HAWAIIAN CAKE

by Julie Shannon

- 1 box of yellow cake mix
- 1 11-ounce can mandarin oranges
- 2 small pkgs. vanilla instant pudding mix
- 4 eggs
- 1 large carton Cool Whip (12-ounce size)
- (¼ cup flour in batter for high altitude)
- 2 cups crushed pineapple from 20-ounce can

Combine cake mix, mandarin oranges and juice, 1 pkg. of dry pudding mix, 1 cup crushed pineapple, ¼ cup flour for high altitude. Beat.

Pour into greased 9'' x 13'' rectangular pan. Bake at 350° 30-40 minutes or until done.

Combine 1 cup crushed pineapple, 1 pkg. dry instant pudding mix and Cool Whip. Mix well. Spread over cooled cake. Refrigerate cake.

The Meal Enhancers from Meadow Gold!

Clip and Save with these money saving coupons.

40¢ OFF

With this coupon on your purchase of **two gallons** of

Royal Danish
CHOCOLATE DELIGHT

CONSUMER: Limit one coupon per purchase as specified on face of this coupon. No other coupon may be used in conjunction with this coupon **RETAILER**: You are authorized to act as our agent and redeem this coupon at face value plus 8¢ handling, in accordance with our redemption policy, copies available upon request. Void if copied, and where prohibited, licensed or regulated. Cash value 1/100 cent. Send coupons to Beatrice Companies, Inc. c/o Royal Danish Chocolate Delight, P.O. Box 3185, Elm City, North Carolina 27898 **EXPIRATION FEBRUARY 28, 1987**

Beatrice

05563

15¢ OFF

With this coupon on the purchase of a **24 oz.** carton of

LOWFAT
COTTAGE CHEESE

CONSUMER: Limit one coupon per purchase as specified on face of this coupon. No other coupon may be used in conjunction with this coupon. **RETAILER**: You are authorized to act as our agent and redeem this coupon at face value plus 8¢ handling, in accordance with our redemption policy, copies available upon request. Void if copied, and where prohibited, licensed or regulated. Cash value 1/100 cent. Send coupons to Beatrice Companies, Inc. c/o VIVA Lowfat Cottage Cheese, P.O. Box 3185, Elm City, North Carolina 27898. **EXPIRATION DATE FEBRUARY 28, 1987**

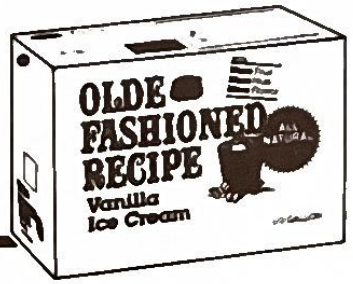
Beatrice

05566

50¢ OFF

With this coupon on the purchase of ½ **gallon** of

OLDE FASHIONED RECIPE Ice Cream



CONSUMER: Limit one coupon per purchase as specified on face of this coupon. No other coupon may be used in conjunction with this coupon **RETAILER**: You are authorized to act as our agent and redeem this coupon at face value plus 8¢ handling, in accordance with our redemption policy, copies available upon request. Void if copied, and where prohibited, licensed or regulated. Cash value 1/100 cent. Send coupons to Beatrice Companies, Inc. c/o Meadow Gold Olde Fashioned Recipe Ice Cream, P.O. Box 3185, Elm City, North Carolina 27898. **EXPIRATION DATE FEBRUARY 28, 1987**

Beatrice

05564

SAVE 35¢

With this coupon on the purchase of 1 gallon of

Meadow Gold

ORANGE JUICE

CONSUMER: Limit one coupon per purchase as specified on the face of this coupon. No other coupon may be used in conjunction with this coupon. **RETAILER**: You are authorized to act as our agent and redeem this coupon at face value plus 8¢ handling, in accordance with our redemption policy, copies available upon request. Void if copied, and where prohibited, licensed or regulated. Cash value 1/100 cent. Send coupons to Beatrice Companies, Inc. c/o Orange Juice, P.O. Box 3185, Elm City, North Carolina 27898. **EXPIRATION DATE FEBRUARY 28, 1987**

Beatrice

05567

"MORMON WHEAT CAKE"

by Dave Bresnahan

½ cup oil
1 teaspoon vanilla
2 eggs
2¼ cups whole wheat flour (fine ground)
½ teaspoon salt
1½ cups sugar (or ½ cup honey and ½ cup sugar)
2½ teaspoons baking powder
1¼ cups milk

Preheat your oven to 375°.

Add the sugar (and honey if used) together with the oil. Stir first with a wooden spoon to mix thoroughly, then use a mixer to cream the mixture. Make sure it is light and fluffy. Add the vanilla and mix in. (Note that if you use honey you must not use only honey. There must be enough sugar to make this carmel mixture and give a nice taste).

In a separate bowl, thoroughly beat two eggs (hint: the larger the eggs the "cakier" will be the finished product). Next, add the milk and beat together with eggs.

In a third bowl, sift or thoroughly stir together the flour, baking powder, and salt. The salt is just enough to make the baking powder react, but I've made this cake without salt with no real problem.

Now it's time to mix it all together. Alternately add some of the egg misxture then the flour mixture to the carmel and beat thoroughly after each addition.

Once all ingredients are combined and thoroughly mixed, bake in a rectangular greased pan at 375° (preheated) for about 25 minutes. Test with a fork to determine when it's done. The cake will appear golden brown if you use all sugar and a slightly darker brown if you use honey.

I've used this cake for friendshipping and missionary work all over the U.S. and Europe. Everyone loves it, so it's great to give new neighbors, families, your home, or visiting teachers, investigators, etc. While on a mission in Ireland it was a great tool for making friends. It gets its name from the ingredients and from its use in missionary work. All my gymnasts love it and ask for it every time they come to my home.

One word of caution. Once you start giving all your guests this cake when they come to visit, be prepared for many requests. I found the best solution (unless you like to bake every day) is to have copies of the recipe available to give the many fans you will develop for your cake.

I look forward to your recipe book and much fine eating. Thanks for your fine project.

COCONUT ZUCCHINI CAKE

by Gloria Lambert

- 1 Pkg. coconut pecan or coconut almond frosting mix
- 2½ cups flour
- 1¼ cups sugar
- 1 tablespoon cinnamon
- 1 teaspoon salt
- 1 teaspoon soda
- ¼ teaspoon baking powder
- 1 cup oil
- 2 cups shredded zucchini
- 1 tablespoon vanilla
- 3 eggs

Mix in order given and beat two minutes. Bake 60 to 70 minutes in a greased and floured bundt pan at 325°. Cool in pan for 30 minutes.

RED VELVET COCOA CAKE

by Dorthea Christensen

- 1 teaspoon vinegar
- 1 teaspoon baking soda
- ½ cup shortening
- 2 eggs
- 1 teaspoon salt
- 1 teaspoon cocoa
- 1 teaspoon vanilla
- 2 ounces red food color
- 2¼ cups sifted cake flour*
- 1 cup buttermilk

Mix vinegar and baking soda and let settle. Beat shortening, sugar, eggs, salt, cocoa and vanilla until light. Beat in food color. Alternately beat in flour and buttermilk. Fold in vinegar and baking soda mixture. Pour into 2 greased 9-inch round pans. Bake at 350° for 30 to 35 minutes. Cool and split layers to make 4 layers. Spread chalk white frosting between layers, on top and sides.

CHALK WHITE FROSTING:

- 1½ cups milk
- ½ cup cake flour*
- 1½ cups sugar
- 1½ cups butter (don't substitute)
- 1 tablespoon vanilla

Stir milk and flour over medium heat until thick. Cool. Beat sugar and butter until fluffy. Add cooked mixture, 1 teaspoon at a time, beating at high speed with electric mixer until smooth. Beat in vanilla. Frosting should be consistency of whipped cream. After cake is frosted *keep in the refrigerator.*

*You can use regular flour — sift well.

NOTE: When beating shortening and sugar, add 2 tablespoons hot water. This will help make a lighter cake.

SWEETHEART COFFEECAKE

by Gloria Lambert

- 4 to 4½ cups flour
- ⅓ cup sugar
- ½ cup milk
- cup butter or margarine
- 1 cup coconut
- 2 tablespoons sugar
- 1 cup snipped maraschino cherries
- 1 tablespoon sugar
- 2 pkgs. yeast
- 2 teaspoons salt
- ½ cup water
- 2 eggs
- ¾ cup chopped almonds
- 2 tablespoons chopped almonds
- 2 tablespoons butter, softened

Bake at 350°. Makes 2 coffeecakes.

In large bowl, combine 1½ cups flour, yeast, ⅓ cup sugar and salt; mix well. In saucepan, heat milk, water and ⅓ cup butter until warm (120°-130°); butter does not need to melt. Add to flour mixture. Add eggs. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a soft dough. Knead on floured surface until smooth and elastic, 5 to 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until light and doubled. About 1 hour.

Prepare filling: combine coconut, cherries, ¾ cup almonds and 2 tablespoons sugar.

Prepare topping: combine 2 tablespoons almonds and 1 tablespoon sugar.

Punch down dough. Divide into 2 parts. On lightly floured surface, roll each half to a 10''x 15'' rectangle. Spread with half of softened butter. Sprinkle half of filling over dough. Starting with longer side, roll up tightly. Pinch edge to seal. Place seam side up on greased cookie sheet. Fold half of the roll over on top of other half, sealing ends. Starting at folded end, cut with scissors down center of roll to within 1 inch of other end. Turn cut halves out, cut side up to form a heart. Sprinkle half of topping over dough. Cover; let rise in warm place until double, about 30 minutes. Bake at 350° for 18 to 20 minutes until golden brown. Remove from cookie sheet; cool. Drizzle with powdered glaze, if desired.

GLAZE:

- 1 cup sifted powdered sugar
- 1 to 2 tablespoons milk
- 1 teaspoon butter
- ¼ teaspoon almond extract

In small bowl, blend until smooth.

DEEP, DARK CHOCOLATE CAKE

by Teresa Larsen

INGREDIENTS:

- 2 cups sugar
- 1½ teaspoons soda
- 1 teaspoon salt
- 1 cup milk
- 2 teaspoons vanilla
- 1 cup boiling water
- *important: makes cake moist*
- 1 ¾ cups flour
- ¾ cup cocoa
- 1 ½ teaspoons baking powder
- 2 eggs
- ½ cup oil

Combine dry ingredients in a large mixing bowl. Add eggs, milk, oil and vanilla; beat at a medium speed 2 minutes. Remove from mixer. Stir in *boiling water. Batter will be thin. Pour into greased and floured 9'' or three 8'' or 9''x 13'' pans. Bake at 350° for 30-35 minutes. Cool 10 minutes on rack. Remove from pans. Cool completely.

CARROT CAKE

by Dawn Briggs

Beat well:

- 1½ cups oil
- 3 eggs
- 2 cups sugar

Add:

- 2½ cups flour
- 1 teaspoon salt
- 2 teaspons soda
- 1 teaspoon cinnamon

Mix well and add:

- 1 cup crushed pineapple (drained)
- 1 cup nuts
- 1 cup grated carrots
- 1 cup coconut
- 1 teaspoon vanilla

Bake in bundt pan for 1 hour at 350°

CREAM CHEESE FROSTING:

- 1 8-ounce pkg. cream cheese
- 2 teaspons vanilla
- ½ cup butter or margarine
- 1 pound powdered sugar (4 cups)

Combine all ingredients and mix until thoroughly blended. Spread on cooled cake.

APPLE PIE COFFEE CAKE

by Julie Shannon

- 1 pkg. yellow cake mix
- 3 eggs
- 1-2 tablespoons flour
- ⅓ cup packed brown sugar
- ½ cup chopped pecans
- ½ cup oil
- 1 can 21-ounce apple pie filling
- 1 tablespoon margarine, softened

Combine cake mix, oil and eggs in bowl, beating until smooth.

Stir in pie filling.

Spoon into greased and floured 9''x 13'' baking pan.

Combine flour, brown sugar and margarine in bowl mixing until crumbly. Add pecans, mixing well. Sprinkle over batter. Bake at 350° for 40 to 45 minutes or until cake tests done.

TEXAS FUDGE CAKE

by Marsha Burnside

Bring to boil:

2 squares butter, add 4 tablespoons cocoa, 1 cup water. Bring to boil, then pour it over the following ingredients: 2 cups flour, 2 cups sugar, ½ teaspoon salt. Stir until smooth or use electric beater for a moment. Then add 2 eggs, ½ cup buttermilk or sweet milk, ½ teaspoon soda, 1 teaspoon vanilla. Beat until smooth. Bake in large dripper pan for 30 minutes at 375°. Just before cake comes out, make frosting in same pan:
pan:

- 1 square butter (½ cup)
- 6 tablespoons milk
- 4 tablespooms cocoa

Bring to boil and add:
about 3 cups powdered sugar. Stir until smooth and spread on hot cake right from oven. Sprinkle with chopped nuts. Warning! You'll want 3 pieces, but you'd better stop with 2!

STREUSEL:

- 1 tablespoon firm margarine
- ¼ cup Bisquick
- 2 tablespoons sugar
- ⅓ cup slivered almonds (optional)

Mix first three ingredients together until crumbly then add almonds.

High altitude (3500 to 6500)--Decrease baking mix to ⅓ cup; add ¼ cup flour. Bake about 50 minutes.

CRAZY CAKE

by Ilasue Jensen

- 3 cups flour
- 2 cups sugar
- 1/3 cup cocoa
- 2 teaspoons soda
- 2 teaspoons salt
- 2 teaspoons vanilla
- 3/4 cup oil
- 2 tablespoons vinegar
- 2 cups cold water

Needs no eggs or milk.

Mix together flour, sugar, cocoa, soda and salt.

Add: vanilla, oil, vinegar and water.

Blend Well: Pour into 9''x 13'' generously greased and floured cake pan. Bake at 350° for 40 minutes.

NOTE: Double recipe bake cake 1 hour.

CHOCOLATE MINT BROWNIES

by Linda Hulse

- 1 cup sugar
- ½ cup margarine
- 4 eggs (beaten)
- 1 cup flour
- 1 can Hershey's chocolate syrup (16 ounces)
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1½ cups nuts (chopped)

Mix ingredients together in order given. Pour onto a greased 11x16 cookie sheet. Bake at 350° for 25 minutes. Cool.

FROST

- 2 cups powdered sugar
- 2 tablespoons milk
- ½ cup margarine
- ½ teaspoon peppermint extract

Add green food coloring. Mix together and spread over baked brownies. Let set.

GLAZE

- 1 cup chocolate chips
- 6 tablespoons margarine

Melt chocolate chips and margarine over boiling water (double broiler). Pour over frosted brownies. Let set (in refrigerator) cut and serve.

MINT FILLED FUDGE BROWNIES

by Carol D. Bloomfield

Place in mixing bowl:

2 cups flour
2 cups sugar

Heat in saucepan and bring to boil:

1 cup water
½ cup oil
1 square margarine
3½ tablespoons cocoa

Pour over flour mixture. Mix thoroughly.

Add:

2 eggs and mix in, then add:
1 teaspoon baking soda
1 teaspoon vanilla
½ cup buttermilk

Bake at 400° for 15-20 minutes. Bake in over-size cookie sheet.

MINT FROSTING FILLING

Combine:

3 ounce package cream cheese
2 cups powdered sugar
Mint flavoring
Green food coloring
Butter—enough to make creamy and easy to spread

FUDGE FROSTING

Place in mixing bowl:

2 cups powdered sugar

Heat in sauce pan until bubbly:

1 cube butter or margarine
6 tablespoons milk

Stir in 4 tablespoons cocoa. Add to powdered sugar and mix. Add 1 teaspoon vanilla.

Spread filling over top of cooled brownies, then frost with fudge frosting. Cut in squares and remove from pan.

[illegible]

[illegible]

[illegible]

[illegible] cracker and my will margarine and cucumber sage. Press into dining pan serving ½ cup crumble to topping.

[illegible]

[illegible]

Thaw lemonade concentrate. Whip cream. Blend in ingredients and pour into crumb crust. Garnish with remaining crumbs. Chill well.

[illegible]

[illegible]

Beat egg whites medium still brownish with ½ cup sugar until the baking powder added and vanilla. Fold in crushed crackers and nuts. Put in pie to bake at 325° 30 to 35 minutes. Cool and top with whipped cream, whipped or cool whip if desired or overnight.

[illegible]

[illegible]

Beat eggs at 375° Grease 8" pie plate. Put crackers in crust in pie plate. Combine with cinnamon and nutmeg and mix. Combine and refrigerate overnight. Bake in pie shell. Bake at high for 1 minutes. Pour into crust. Garnish with [illegible]. Bake until golden brown and crust is [illegible] Top with whipped cream.

[illegible] by Carolyn Bird

[illegible]

[illegible]

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]
6. [illegible]

[illegible]

[illegible]

[illegible]

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]
6. [illegible]
7. [illegible]
8. [illegible]
9. [illegible]
10. [illegible]

[illegible]

[illegible]

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]
5. [illegible]

[illegible]

[illegible]

[illegible] by Sharon Davis

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]

[illegible]

LOVE COOKIES

by Ilasue Jensen

1 cup sugar
1 cup water
1 cup raisins
1 cube butter or margarine
2 teaspoons cinnamon

Boil together 5 minutes and cool.

Mix: 1 teaspoon soda in 3 tablespoons water.
2 cups flour with 1 teaspoon baking powder

Add to first mixture.

Spread on 11x17 cookie sheet.

Bake 15-20 minutes in 375° oven. Cut while still hot.

When cooled spread with white frosting.

1 tablespoon butter/margarine
1 cup powdered sugar
Milk enough to make it smooth.

APPLESAUCE COOKIES

by Ileen Keele

½ cup fat
1 cup sugar
1 egg
1¾ cup sifted flour
½ teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ cup raisins
1 cup quick rolled oats
1 cup applesauce

Cream fat and sugar. Stir in egg. Sift dry ingredients.

Add alternately with applesauce on lightly greased pan.

Bake at 375° for 10-15 minutes.

Nuts or chocolate chips also will work.

BUTTERCRUST COOKIES

by Ilasue Otley (Jensen)

1 cup butter
1 cup shortening
2 cups sifted powdered sugar
2 eggs
4 cups sifted flour
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon soda
2 teaspoon vanilla

Cream shortening and butter; add sifted sugar and eggs; beat well.

Sift flour, salt, cream of tartar, and soda together. Stir into shortening mixture. Stir in vanilla.

Roll into small balls then roll in powdered sugar and put on an ungreased cookie sheet.

Flatten cookie balls with flat round object.

Bake 10-12 minutes in preheated 350° oven.

Makes 6-8 dozen cookies depending on the size of the balls.

NORWEGIAN PEPPER COOKIES

by Ilasue Jensen

1 cup sugar
1 cup dark corn syrup
1 cup butter/margarine
1 tablespoon vinegar
2 eggs slightly beaten
½ teaspoon black pepper
1 teaspoon ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon baking soda
5 cups sifted flour

Combine sugar, corn syrup, butter and vinegar in small pan and bring almost to a boil. Cool to room temperature, then stir in eggs. Sift together remaining ingredients and stir into butter mixture, blending well. Chill overnight. Divide dough into 8 or 9 equal portions and roll each out very thin on floured board. Cut in desired shape and bake on greased cookie sheet in 350° oven for 7-8 minutes. Store In loosely covered jar in a dry place so cookies remain crisp. They keep for a long time.

Yield: 225 3" cookies.

Taken from "Famous Mormon Recipes"

SQUARES

by Carol A. Prince

2 cups granulated sugar
1-6 ounce can evaporated milk
¾ cup peanut butter

Cook over medium heat in saucepan until sugar and peanut butter dissolve.

Stir in:
2 cups quick oats
6 ounce package instant chocolate (or other favorite) flavored pudding.

Mix well. Press into an 8" square pan. Cool and cut into squares.

JULIE'S CHOCOLATE CHIP COOKIES

by Julie R. Holland

Prepare 1 box yellow cake mix according to package directions, adding 1 extra egg, ½ cup less water and enough flour to make a stiff, sticky dough (about 1-1½ cups)

Add 1½ cups chocolate chips.

Drop by spoonfulls onto a greased cookie sheet 3 inches apart. Bake at 375° for 10-15 minutes.

Variations: Lemon cake and jellybeans; cherry cake and pecans; chocolate and chocolate chips.

Makes 4 dozen.

SOFT MOLASSES COOKIES

by Connie Odenwalder

¾ cup shortening or margarine—melted
1 cup sugar
¼ cup molasses
2 teaspoons soda
1 egg
2 cups flour
½ teaspoon cloves
½ teaspoon ginger
1 teaspoon cinnamon
½ teaspoon salt

Mix ingredients together—roll into balls and roll in sugar.

Bake 350°—12 minutes.

MINTY BROWNIES

by Tom Larsen

3 squares margarine (butter) melted
3 cups sugar
6 eggs
3 cups flour
1 cup cocoa

Optional:
1 teaspoon vanilla or
½ teaspoon mint flavoring

Mix ingredients until blended. Should be thick. Cook 350° for 12-15 minutes. No longer. They almost don't look done. They are or they won't be moist.

FROSTING

2 teaspoons vanilla
2 pounds powdered sugar
2 squares butter (room temperature)
1-8 ounce cream cheese

Blend with beater; split in half (2 bowls). ½ color mint green, add flavoring; ½ add 3 tablespoons cocoa, spread mint frosting first then chocolate.

These taste like the ones at the bakery! The trick is **don't overbake.**

SNOWBALLS

by Maren (Dolly) Larsen

Beat until fluffy:
1 cup margarine
2 cups sugar

Mix together with:
4 egg yolks
2 cups drained crushed pineapple

Fold in 4 stiffly beaten egg whites.

Spread on top of 1 vanilla wafer then add 1 more wafer. Spread filling, add 1 more wafer=3 altogether. Continue until filling is used (about 20 individual). Place in container upright to set covered for 8-12 hours (they soften)

Then spread whipped topping all around and roll in coconut. May top with maraschino cherry. Yummy!

CHOCOLATE CHIP COOKIES

by Dorthea Christensen

⅔ cup margarine
⅔ cup shortening
1 cup sugar
1 cup brown sugar
2 teaspoons vanilla
2 eggs
3¼ cups flour
1 teaspoon baking soda
1 teaspoon salt
12 ounces (2 cups) chocolate chips
½ cup chopped walnuts (optional)

Cream margarine, shortening and sugar. (Add 2 tablespoons hot water.) Beat in vanilla and eggs. Mix in flour, soda and salt. Add chocolate chips. Drop by teaspoons onto ungreased cookie sheet. Bake for 8 to 10 minutes at 375°.

Variations: Add 1 cup oatmeal and 1 cup raisins for oatmeal raisin cookies. Add 1 cup oatmeal, 1 teaspoon cinnamon, and 1 large cut up apple for cinnamon apple oatmeal cookies. Add 1 cup coconut with chocolate chips. In place of chocolate chips and M&Ms.

OREO COOKIES

by Julie Norman

1 chocolate cake mix
2 eggs
¾ cup shortening

Preheat oven to 375°.

Mix ingredients together and roll into small balls. Place on ungreased cookie sheet. Flatten with glass dipped in water. Bake for 8 minutes.

Let cool on cookie sheet about 1 minute.

Place on cookie racks and cool completely. When cool frost back side of one cookie with frosting, place another cookie on top to make a sandwich.

FROSTING:

½ cup shortening
1 pound powdered sugar
½ teaspoon salt
1½ teaspoons vanilla
½ - ⅔ cup cold milk

Beat shortening and powdered sugar until creamy. Beat in salt, vanilla, slowly add milk. Beat on high speed about 10 minutes.

JUMPIN' JULY JUBILEE

by Virginia Harding

1ST LAYER:

1 cup flour
1 teaspoon sugar
¼ cup nuts chopped
1 stick of butter (½ cup)

Mix together and spread on bottom of 8x12 pan or baking dish. Bake at 350° for 15 minutes. Cool.

2ND LAYER:

18 oz. cream cheese
⅔ cup powdered sugar
1 small Cool Whip

Beat together, spread over first layer.

3RD LAYER:

2 packages of instant pudding (any flavor)

Beat in 2½ cups milk. Spread on other layer and wait 5 minutes.

4TH LAYER:

Spread 1 small Cool Whip on top of the other layer and sprinkle on ¼ cup chopped nuts. Chill several hours and serve.

CORN FLAKE COOKIES

by Gloria Lambert

1 cup sugar
1 cup Karo

Bring to a boil and add:

1 cup peanut butter (can use chunky)

Mix together and pour over:

4 cups corn flakes
1 cup coconut
½ cup chopped nuts (optional)

Drop by teaspoon onto waxed paper.

DINOSAUR FOOTPRINTS

by Mary Jones

Mix well:

- 2 lbs. brown sugar
- 4 cups white sugar
- 1 lb. butter

Add:

- 1 dozen eggs
- 1 tablespoon vanilla
- 1 tablespoon honey or corn syrup
- 3 pounds peanut butter
- 8 teaspoons baking soda
- 18 cups oatmeal
- 1 pound chocolate chips
- 1 pound M & M's
- 1 pound raisins
- 1 pound coconut
- 2 cups peanuts

Mix well in "large" bowl. Bake on ungreased cookie sheet at 350° for 12 minutes. Use an ice cream scooper to put on cookie sheet.

This recipe may be cut in half or fourths.

MAGIC BAR

by Maxine Larsen

Melt ½ cup margarine (1 stick), pour in bottom of 9x13 inch pan. Sprinkle on:

- 1½ cups graham cracker crumbs
- 1 cup chopped walnuts (optional)
- 1 cup chocolate chips
- 1½ cups coconut

Pour on a can of sweetened condensed milk. Bake at 350° for 20-25 minutes.

CRISP COOKIES

by Gloria Lambert

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2¼ cups oatmeal
- 1 cup chopped nuts (optional)
- 1 cup raisins
- 1 cup coconut
- 2 cups flour
- ½ teaspoon soda
- 2 teaspoons baking powder

Mix butter, sugars and eggs. Add vanilla and oatmeal. Mix and add nuts, raisins, and coconut. Sift dry ingredients and add. Mix well.

Bake 20 minutes at 275°. Do not brown.

SOFT BANANA OATMEAL COOKIES

by Rosie Howe

Preheat oven to 400°

1½ cup sifted flour
1 teaspoon salt
½ teaspoon baking soda
½ teaspoon nutmeg
1 teaspoon cinnamon
¾ cup soft butter or margarine
1 cup sugar
1 egg
1 cup mashed ripe bananas (about 3)
1 teaspoon vanilla
1½ cups raw quick-cooking oats

Sift flour, salt, soda, nutmeg and cinnamon. Set aside.

Cream sugar, butter and egg until light and fluffy. Add bananas and vanilla. Continue beating until smooth. Gradually stir in flour mixture and oats. Mix well. Drop by teaspoonfuls 2" apart onto a lightly greased cookie sheet. Bake 12 to 15 minutes.

To make pan cookies pour all batter on to lightly greased jelly roll pan. Bake at 400° for 20-25 minutes. Cut into squares.

Yield: 3 dozen.

Kids love this for Breakfast.

CARAMEL BROWNIES

by Kathy Downs

1-14 ounce package caramels
⅓ cup evaporated milk

Combine and cook on low heat, stir often, until caramels melt.

Combine in a large bowl:

1 German chocolate cake mix
½ cup margarine melted
⅓ cup evaporated milk

Stir by hand until dough holds together. Press half of the dough in a greased and floured 9x13 pan. Bake in a preheated 350° oven for 6 minutes. Remove from oven and sprinkle with 1-6 ounce package of milk chocolate chips, then pour melted caramels over top of the chocolate chips. Crumble remaining dough on top of caramels. Bake an additional 15-18 minutes. Remove from oven and cool, then refrigerate for ½ hour before cutting.

RANGER COOKIES

by Evva Lee Young

1 cup sugar
1 cup brown sugar
1 cup shortening, scant
2 eggs and 2 tablespoons water
2 cups flour
2 cups rolled oats
2 cups Rice Krispies
1 cup coconut
1 teaspoon soda
½ teaspoon baking powder
½ teaspoon salt
1 cup nuts, cut up

Cream sugar and shortening, add beaten eggs, beat until fluffy. Add soda in water. Add dry ingredients and drop by teaspoonfuls on cookie sheet. Bake 10 minutes at 375 degrees.

BUTTERSCOTCH DOLLARS

by Evva Lee Young

1 cup butter or margarine
½ cup shortening
1 cup sugar
1 cup brown sugar, packed
3 eggs
4 cups sifted flour
2 teaspoons soda
½ teaspoon salt
1 teaspoon vanilla
1 cup chopped nuts

Mix together butter and shortening. Add sugars and mix well. Add eggs; beat together until batter is light in color. Stir in sifted dry ingredients, vanilla and nuts. Chill. Roll into 1-inch balls and bake on ungreased cookie sheet at 375 degrees for 7 to 10 minutes. Makes about 6 dozen cookies.

HAMANTASHEN COOKIES

by Debbie Woodrige

Use recipe for Filled Cookie Dough.

FILLING

2 cups poppyseed
1 cup water or milk
½ cup honey
¼ cup sugar
⅛ teaspoon salt
2 eggs—optional

Cook all until thick (not eggs). Let cool before adding eggs. If it becomes thin cook until thickens.

Yield: 24 small or 12-14 hamantashen.

(Pinch corner edges to flute.)

CHOCOLATE DROP COOKIES

by Carol Price

4 squares unsweetened chocolate
½ cup salad oil
2 cups granulated sugar

Melt chocolate. Mix all together.

4 eggs
2 cups flour
½ teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla
Nuts (optional)

Mix together as usual for cookies. Chill overnight or several hours. Roll into balls the size of a walnut. Roll in powdered sugar and place on cookie sheet. Bake 350° for 8-10 minutes.

OATMEAL CRISPS

by Sharon Davis

1 cup shortening
1 cup brown sugar
1 cup sugar
2 eggs
1 teaspoon vanilla
1½ cups flour
1 teaspoon soda
1 teaspoon salt
3 cups oatmeal

Cream sugars and shortening. Add vanilla and eggs. Sift dry ingredients and add oatmeal. Bake on ungreased cookie sheet at 350° 8-10 minutes.

Even better when you add chocolate chips and nuts!

WHOLE WHEAT APPLESAUCE BROWNIES

by Sharon Davis

1 cup shortening
4 tablespoons cocoa
2 cups sugar
4 eggs
1 cup applesauce
2 cups whole wheat flour
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon soda
1 cup nuts

Mix like a cake. Spread onto greased cookie sheet.

Bake 20-30 minutes at 350°.

Top with your favorite frosting.

SOFT SUGAR COOKIES

by Ilasue Jensen

Cream Together:

4 cups
6
2 cups
2 cups
2 tablespoons

2 cups sugar
3 eggs
1 cup shortening or margarine
1 cup milk
3 teaspoons vanilla

Sift together:

12 cups
2 tablespoon
1½ teaspoons

6 cups flour (enough to make stiff dough)
3 teaspoons baking powder
1 teaspoon salt

Mix together well and **chill for best result** when handling dough.

Roll out and cut in desired shapes. These cookies can be frosted also.

Bake in 350° oven until light brown on the bottom (about 10-12 minutes)

***Helpful hint: On all rolled out cookies:
Roll out on flour mixed with powdered sugar (1 part powdered sugar to 2 parts flour). This makes cookie sweet enough you don't have to frost.

GOOFY CAKE

by Dorothea Christensen

1½ cups flour
1 cup sugar
1 teaspoon soda

3 tablespoons cocoa
½ teaspoon salt

Mix in a 9x9 or 8x8 inch pan.

Make 3 wells in the shape of a face (2 eyes and a mouth) and add:

1 tablespoon vinegar in the left eye
1 tablespoon vanilla in the right eye
6 tablespoons oil in the mouth

Pour: 1 cup milk over the mixture and stir in with a fork.

Bake at 375° for 20 to 25 minutes.

Top with Brown Sugar Frosting.

APPLE PIZZA

Stan L. Rogers

CRUST ON FRONT

- 3 to 5 apples
- ½ cup sugar
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg

Mix together. Place on crust in circular style shown above.

TOPPING

- ½ cup flour
- ½ cup sugar
- 1 cube butter

Mix and sprinkle on top of pizza.

Bake 20 minutes at 450° in oven. Yummy Pizza.

CRUST

- 1½ cups flour
- 1 teaspoon salt
- 1 cup powdered sugar
- ¼ cup milk
- ⅔ cup shortening

Spread evenly on greased pan.

CHOCOLATE CHIP COOKIES

by Kristy Nelson

- 2 cups brown sugar
- 2 cups white sugar
- 2 cups butter
- 4 eggs
- 1 teaspoon salt
- 2-8 ounce chocolate bars (or)
- 3 cups chocolate chips (or) raisins
- 3 cups chopped nuts
- 2 teaspoons baking powder
- 2 teaspoons soda
- 2 teaspoons vanilla
- 4 cups flour
- 5 cups oatmeal

Cream sugar and butter, add eggs and beat well. Add salt, baking powder, soda and vanilla. Mix well. Mix in flour and oatmeal, add chocolate chips and nuts. Mold into golf ball size balls. Place on ungreased cookie sheet 2" apart. Press to slightly flatten. Bake 400° for 6 minutes. **Do not overbake.**

Makes about 100.

WHOOPIE PIES

by Sharon Davis

1 cup cocoa
4½ cups sifted flour
2 cups sugar
1 cup margarine
2 teaspoons soda
2 teaspoons salt
2 teaspoons vanilla
2 egg yolks (save whites)
1 cup sour milk
1 cup hot tap water

Combine all ingredients, mix thoroughly. Drop by spoonfuls onto greased cookie sheet. Bake at 400° for 8 minutes. Cool before filling.

FILLING

2 egg whites stiffly beaten
2 teaspoons vanilla
4 teaspoons flour
4 tablespoons milk
4 cups powdered sugar
1½ cup shortening

Beat egg whites until stiff. Gradually add remaining ingredients, mix thoroughly after each addition. Spread over cookie and place another cookie on top.

Presto—Whoopie Pie Sandwiches!

BROWN SUGAR FROSTING

4 to 6 tablespoons butter
1 teaspoon heavy milk
¾ cup brown sugar

Mix in a saucepan on the stove until butter is melted and well mixed.

Pour over cake and return to oven—under broiler until bubbly.

Remove and let cool.

EGG WHITE COOKIES

by Michelle Williams

3 egg whites
¼ teaspoon salt
¼ teaspoon vanilla
1½ cups sugar
3 cups lightly crushed corn flakes
½ cup chocolate chips

Add salt and vanilla to egg whites and beat until it forms soft peaks. Add sugar and keep beating until it forms stiff peaks. Carefully fold in corn flakes and chocolate chips. Drop by teaspoons on wax paper on cookie sheet. Bake at 350° for 8-10 minutes. Cool before removing from sheet.

SUGAR COOKIES

by Carol Bloomfield

1 cup shortening or half margarine
2 cups sugar (cream together with shortening)

Add: **2 eggs**

Mix: **5 cups flour**
4 teaspoons baking powder
1 teaspoon salt

Add alternately with:
1 cup milk (must be regular milk)
2 teaspoons vanilla

Chill 1 hour. Roll out to ⅛" thick and cut with cookie cutters. Cut all the dough then pick up all that isn't cut into designs. Set aside. Starting at the narrowest part of design, pick up and set on cookie sheet. Paint with egg yolk paint. Sprinkle with sugar and bake at 350° for 10 minutes.

Optional: Add nuts, chocolate chips, raisins or roll in balls and then in cinnamon and sugar and mash with glass, for snickerdoodles.

CAROL'S SWEETHEART BROWNIES

by Carol D. Bloomfield

Mix: **2 cups flour**
2 cups sugar
1 teaspoon salt

Beat: **4 eggs**

Add: **2 teaspoons vanilla**

Melt **2 squares butter or margarine** on stove and add **4 tablespoons cocoa** (stir well).

Combine and mix well. Pour into an 8½" x pan. Bake at 350° for 20-25 minutes or until toothpick comes out clean. **Remove from pan immediately** after cutting into squares.

Optional: Add 1 cup nuts or after baking, frost by putting a layer of chocolate chips on top and spread. Add nuts if desired, then remove from pan after cutting into squares.

BROWNIES

by Velma Edwards

½ cup margarine
2 cups sugar
4 eggs
1 teaspoon vanilla
⅛ teaspoon salt
1½ cups flour
½ cup cocoa
½ cup milk
½ cup chopped nuts

Mix margarine and sugar thoroughly. Add eggs and vanilla and beat until light and fluffy. Sift all dry ingredients into a small bowl. Then take turns adding the sifted dry ingredients and the milk to the fluffy egg mixture, until they have all been added. Stir in nuts. Pour into greased pan (about 10x15x1) and bake for 20 minutes at 350 degrees.

SNICKER DOODLE COOKIES

1 cup shortening
1½ cups sugar
2 eggs
2¾ cups sifted flour
2 tablespoons cream of tartar
1 teaspoon soda
1 teaspoon salt

Whip shortening until fluffy. Add sugar and eggs. Beat until fluffy and light. Sift dry ingredients together and combine. Chill dough for at least 1 hour. Mix together 2 tablespoons sugar and 2 teaspoons cinnamon in small dish. Roll dough the size of a walnut. Roll in mixture of cinnamon and sugar. Place on ungreased cookie sheet. Bake at 400° for 8-10 minutes.

BABY RUTH COOKIES

by Naedal Menlove

1 egg
1⅓ cup flour
½ teaspoon salt
¾ cup white sugar
½ teaspoon soda
½ teaspoon vanilla
½ cup butter or other shortening
2 regular size Baby Ruth bars cut into small pieces

Cream butter and sugar until smooth. Beat in egg. Stir in other ingredients. Chill and drop by half teaspoonful on a greased cookie sheet. Bake in a moderately hot oven (375°) for 10-12 minutes.

Makes about 50 plus.

Wonderfully good.

GINGERSNAPS

by Peggy Shelline

Cream until fluffy:

- ¾ cup shortening
- 1 cup brown sugar
- ¼ cup molasses
- 1 egg

Sift together and stir into molasses mixture:

- 2¼ cup flour
- 2 teaspoons soda
- ¼ teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- ½ teaspoon cloves

Form into small balls, roll in sugar. Bake about 8-10 minutes at 375°.

QUICK DESSERT

Selena Hamblin

- 1 large Cool Whip
- 2 cans Eagle Brand condensed milk
- 1 large can frozen pink lemonade

Mix together and pour over graham cracker crust. Garnish with crumbs.

CRUST

- 2½ cups crushed graham crackers
- 1 cube melted oleo
- ½ cup powdered sugar

Mix. Bake 8 minutes at 350°. Let cool, pour mixture over crust.

JEWELS IN THE SNOW

by Kathy Downs

- 1-3 ounce package lime jello
- 1-3 ounce package orange jello
- 1-3 ounce package any red jello

Dissolve each package of jello in 1 cup boiling water, after dissolved add ½ cup cold water and 1 teaspoon vinegar. Let jello set up in loaf pans.

Stir together until dissolved:

- 1-3 ounce package lemon jello
- ¼ cup sugar
- ½ cup pineapple juice
- 1 cup boiling water

Chill until thickened, then fold in 1-8 ounce container of Cool Whip topping. Cube the jello that is in the loaf pans. Fold cubed jello into Cool Whip mixture. Put in a 9x13" pan or container of your choice. Chill until set, at least 3 hours.

TROPICAL FRUIT ICE CREAM

by Maxine Larsen

- 3 cups sugar
- 3 eggs
- 3 cups milk
- 3 cups heavy cream
- Juice of 3 oranges (½ cup)
- Juice of 3 lemons
- 3 cups fruit (canned or fresh or frozen)

Blend eggs and milk in blender, pour into ice cream freezer. Add the rest of ingredients. Process in freezer until frozen.

7-CUP PUDDING FROM SCOTLAND

by Marieta C. H. Merrill

- 1 cup milk
- 1 cup sugar
- 1 cup currants
- 1 cup raisins
- 1 cup flour
- 1 cup bread crumbs
- ¼ pound suet
- 1 teaspoon soda
- 1 apple

Steam 4 to 6 hours.

Mix everything together and tie up in a dish towel and put on vegetable steamer in crock pot with a little water under vegetable steamer.

Serve hot with a tablespoon of real whipping cream.

A fun dessert for holidays.

RAINBOW DESSERT

by Marieta C.H. Merrill

- 20 macaroons
- 1 pint whipping cream or 2 packages dessert topping
- ⅓ cup sugar
- 1 cup pecans (broken)
- 1 pint lime sherbet
- 1 pint raspberry sherbet
- 1 pint lemon sherbet
- 1 pint orange sherbet

Break the macaroons into small pieces, fold in the pecans, add to the whipped cream. Spread a little less than one half of this mixture in a 9x13 inch pan. Reserve remaining mixture for the top layer. Spoon the sherbets over the macaroons mixture, alternating the flavors. Lastly, spread remaining macaroon mixture over the sherbet. Freeze and keep frozen until time to serve. Use a sharp knife to cut. Serves 15.

APPLE PUDDING

by Ileen Keele

2 cups sugar
½ cup margarine
2 cups grated apple
2 cups flour
2 teaspoons soda
1 teaspoon nutmeg
1 teaspoon cinnamon
2 pinches salt
½ cup nuts
2 eggs

Mix together and bake for 30 minutes at 350° in a 9x13" pan.

SAUCE

6 tablespoons butter
2½ cups water
1½ cups sugar
3 tablespoons cornstarch
1-2 tablespoons vanilla

PENNY PINCHERS PARFAIT

by Carol D. Bloomfield

1 cup very hot water from faucet in blender and blend well with
1 regular size package of any brand of flavored gelatin.

Then add 4 large ice cubes. Blend again until ice cubes are melted and pour into clear serving dishes and chill in refrigerator. It will separate into different shades and jell within an hour or less. Serve plain or top with whipped cream.

BEST EVER CHOCOLATE ICE CREAM!

by Marsha Burnside

1½ cups evaporated milk
2¼ cups sugar
3-8 ounces milk chocolate bars
2 squares unsweetened chocolate
4 eggs, separated
¼ teaspoon salt
1 tablespoon vanilla
⅛ teaspoon cream of tartar
1½ quarts heavy cream
Whole milk

Combine in saucepan, evaporated milk and sugar. Bring to rolling boil. Boil 1 minute, stirring constantly. Add all chocolate. Remove from heat and stir until melted and smooth. Blend small amount hot mixture into eggs. Return to pan and cook 1 minute more. Remove from heat, add salt and vanilla, cool and put in ice cream freezer. Beat egg whites with cream of tartar until stiff peaks form. Add gently, then add cream and fill 5 quart freezer with milk. Churn and freeze.

RHUBARB CRUNCH

by Velma Edwards

3 cups rhubarb

Put in baking pan then mix in the following:

1 cup sugar
2 tablespoons flour
1 egg, beaten

TOPPING:

¼ cup butter or margarine
⅔ cup flour
½ cup brown sugar
Pinch of salt

Mix together until it is crumbly. Put on top of rhubarb mix.

Bake 40 minutes at 300 degrees.

Apples may be used instead of rhubarb.

BROWN SUGAR PUDDING

by Velma Edwards

SAUCE:

1 cup brown sugar
3 cups boiling water
2 tablespoons butter

Cook until dissolved, then set aside.

BATTER:

½ cup sugar
1 cup flour
⅔ cup chopped walnuts
1 teaspoon nutmeg
1 teaspoon soda
1 teaspoon vanilla
1 teaspoon baking powder
½ cup milk

Mix together. Put batter into a deep dish and pour sauce over it. Bake at 375 degrees for 35 minutes.

DUPPER LUPPER

by Tiffany Schmidt

2 cups of vanilla ice cream
⅓ cup of chocolate chips
2 cups of favorite soda pop
2 licorice sticks

Blend.

Add ½ cup of Cheerios or Grape Nuts. Stir, then serve.

PEACH CUSTARD PIE

by Betty Marshall

Fresh peaches
1 cup sugar
4 tablespoons butter
2 eggs, separated
1 tablespoon flour
Whipping cream, whipped

Line pie plate with pie dough. Peel peaches and cut in half, cut side up, close together in pie plate. Beat egg whites and set aside. Beat egg yolks and add sugar, flour, butter, and cream together. Add egg whites and fold gently in. Pour this mixture over the fresh peaches. Bake at 400° for 15 minutes, then lower oven to 350° and bake for an additional 45 minutes. Cool and serve with whipped cream.

PARTY PUNCH

by Selena Hamblin

1 48 ounce bottle Crangrape juice
1 6 ounce frozen orange juice mix as directed
1 6 ounce frozen lemonade mix as directed
1 32 ounce bottle gingerale

Mix. Serve cold over ice.

APRICOT-ORANGE PARTY PUNCH

by Carol Price

1 quart canned apricots with syrup
1 32 ounce bottle of lemon-lime soda
48 ounce orange juice (1 12 ounce can frozen, made up)

Pureée apricots and syrup in a blender. Put pureé in a large serving pitcher and add orange juice. Pour into serving cups and add a little soda to each before serving. Serves 10-15.

FRUIT SHAKE

by Carol Price

½ cup frozen fruit (any kind)
1 cup cold milk

Put both ingredients in a blender on HIGH for 45-60 seconds. Pour into a large glass. Enjoy.

TWENTY-FOUR HOUR ROOT BEER

by Julie Norman

2 cups sugar
2 tablespoons root beer extract
1 scant teaspoon yeast (dry)
Warm water

Use a gallon jug or bottle with tight fitting lid. Combine sugar, root beer extract, yeast and fill jug half full with warm water. Shake well to dissolve sugar. Continue filling jug to 1/2 inch from top. Cap tightly and put in warm place overnight. Place in refrigerator to chill until time to serve.

AMBROSIA

by Magen Tyler

- 1 package unsweetened lemon flavored punch
- 1 package unsweetened fruit punch
- 1 package unsweetened grape flavored punch
- 1 package unsweetened cherry flavored punch
- 1 package unsweetened orange flavored punch
- 2 litters of Sprite
- 1 quart of water
- 1 cup of sugar

Mix all the ingredients together in a very big pitcher, or bowl. Add ice because it tastes better cold. Different flavors can be used but we have found this is a good combination. This drink is guaranteed to knock your socks off!

Notice: Contrary to popular belief this drink is not alcoholic.

HOT COCOA MIX

by Carol D. Bloomfield

- 1-8 quart box instant powdered milk
- 1-1 pound can of Nestle's Quick
- ¾ cup powdered sugar
- 1-6 or 8 ounce jar of Coffee Mate or Preem

Mix together well.

Add 1/3 to 1/2 cup of mix to cup and add hot water and stir. Serve plain or topped with whipped cream.

SORDA SODA

by Tiffany Schmidt

- 2 cups of favorite sherbert
- 2 cups of any fruity soda pop
- 2 bananas
- 2 cups of apricots
- 6 strawberries

Blend. Get another banana cut into bite size pieces, then add to soda. (Tastes better chilled.)

CORN COB JELLY

12 sweet corn cobs
4 cups water
4 cups sugar
1 box pectin

Bring water and cobs to boil for 10 minutes. Measure 3 cups liquid and strain through cloth. Put in sauce pan and add 1 box pectin. Bring to rolling boil. Simmer for 3 minutes then add a touch of margarine. Add food coloring and flavor of your choice if desired.

Pour into hot bottles and seal. Jelly will be clear and taste like honey, if no coloring or flavoring is added. If jello is used for flavor, 3 teaspoons per batch for color and flavor. Add margarine AFTER pectin.

BLACK RADDISH PRESERVES

by Debbie Woodridge

3 pounds medium black raddishes
Water
1 pound honey
1 pound sugar
1 cup slivered almonds
3 tablespoons ground ginger

Clean radishes, slice like julienne, pot. Cover with water, bring to a boil and cook 10 minutes. Drain. Cover with fresh cold water for 10 minutes. Drain well. Add honey and sugar while hot and shake pot to distribute well.

Cook over very low heat for 10 minutes, turn heat up and continue cooking until syrup is absorbed. Stir in rest of ingredients and put into jelly glasses.

FUDGE

by Sharon Davis

1 cup sugar
½ cup milk
2 teaspoons cocoa
½ teaspoon Karo corn syrup
1 teaspoon vanilla
4 tablespoons margarine or butter
Nuts

Stir first three ingredients to a boil then add Karo.

Boil to softball stage then put in buttered dish. When lukewarm, add margarine and vanilla and beat until fudge looses its gloss.

Add nuts quickly, if desired, at this point.

PEANUT ROLL

by Gloria Lambert

1¼ cups sugar
¾ cup Karo light or dark corn syrup
½ cup creamy or chunky peanut butter
1 teaspoon vanilla
1 cup dry roasted peanuts, chopped
1 cup almonds, chopped

Grease 9" x 13" baking pan. In 2 quart saucepan stirring frequently, bring sugar and corn syrup to boil over medium heat and boil 1 minute. Remove from heat. Stir in peanut butter and vanilla until smooth. Stir in nuts. Pour into prepared pan. Let stand until cool enough to handle. Divide in half. Shape each half into log 1½ inches in diameter. Wrap in plastic wrap. Chill 3 hours or until firm. To serve, let stand at room temperature about 15 minutes; cut into 1/4 inch slices. Makes 1¾ pounds.

BAKED CARAMEL CORN

by Gloria Lambert

1 cup butter or margarine
2 cups firmly packed brown sugar
½ cup light or dark corn syrup
1 teaspoon salt
½ teaspoon baking soda
1 teaspoon vanilla
6 quarts popped pop corn

Melt butter; stir in brown sugar, corn syrup and salt. Bring to a boil stirring constantly. Boil without stirring for 5 minutes. Remove from heat; stir in soda and vanilla. Gradually pour over popped corn, mixing well. Turn into 2 large shallow baking pans. Bake in 250° oven for 1 hour, stirring every 15 minutes. Remove from oven, cool completely. Break apart. Makes about 5 quarts.

PEANUT BUTTER CUPS (LIKE REESE'S)

by Carol Price

1 cup graham cracker crumbs
2 cups powdered sugar
1 cube melted butter

Mix crumbs and sugar – pour melted butter over all and mix well. Add **1/2 cup crunchy peanut butter**. Press into an 11" x 7" pan. Spread with 1 cup melted quality chocolate chips over all. Refrigerate 10-20 minutes till chocolate sets. Take out of refrigerator a few minutes before serving so chocolate won't crack.

KRAZY KARAMEL KORN

by Maxine Larsen

1 cup sugar
1 cup brown sugar
1 cup dark Karo syrup
1 pint whipping cream

Boil sugars and syrup; add 1/3 cream, cook till boiling hard and add 1/3 cream again; boil, add 1/3 (last) boil to hard boil stage.

Pour over 6 quarts of popped popcorn which has been put in 2 large double brown paper bags approximately 1/3 full, roll edges in and shake and shake. Then knead bag until popcorn is well coated. Serve! It's great, no messy pan to clean. Everyone's happy!

CHOCOLATE COVERED MARSHMALLOW EGGS

by Carol D. Bloomfield

⅛ cup cold water
1 package unflavored Knox gelatin
½ cup boiling water
1 cup sugar
½ teaspoon flavoring
Food coloring (optional)

Mix cold water and gelatin until soft. Put sugar, boiling water and gelatin mixture in mixing bowl. Mix on high speed 15-20 minutes.

When thick add flavoring and food coloring. The mixture must form stiff peaks. Make molds in a pan of flour by pressing large eggs in it. Fill indentations with mixture.

Let set out overnight or 6-8 hours, then dip in dipping chocolate. Let dry and decorate.

It takes approximately 1/2 pound dipping chocolate. Makes approximately 25 eggs depending on size.

CANDIED "FLAKED" CEREAL
Shaped into wreaths.

by Ilasue Jensen

Food coloring (green)
(As many drops for your desired color
3½ cups flaked cereal (can use Corn, Wheaties, Total, Team)
Small bag cinnamon candies
30 large marshmallows
½ cup butter
1 teaspoon vanilla

Melt butter, marshmallows and add vanilla and green food coloring.

Stir into flaked cereal and form into 2-3 inch shape of wreaths on waxed paper. Place cinnamon candies around wreath while still hot.

Yield: 12-15 wreaths

Store in cool dry place.

***Hint: Butter hands (it is very hot and sticky)

ENGLISH TOFFEE

by Alan Larsen

½ cup water
½ cup light Karo syrup
1 pound milk chocolate or chocolate chips
½ pound English walnuts
2 cups almonds chopped (blanched)
2½ cups sugar
1 pound butter (must be butter)

Add water, syrup, sugar, butter and almonds and cook until almonds turn walnut color, stirring all the time. Pour over chocolate and chopped walnuts. Cool and break into pieces.

CARMEL FUDGE

by Ileen Keele

In a heavy two quart saucepan mix **2¼ cup sugar, 1/4 cup butter or margarine, 1 cup cream, 3/4 cup evaporated milk**.

Cook and stir to a full all over boil. Boil and stir for 5 minutes.

Take off heat. Put half of mixture in bowl leaving half in pan. To 1/2 add **1/2 cup chocolate chips**. To the other half add **carmel or butterscotch chips**.

Dissolve chips, spread in 9" x 5" pan, spread other half on top.

HOME MADE TOOTSIE ROLLS

by Diana Snow

2½ cups powdered sugar
¾ cup powdered milk
1 teaspoon vanilla
½ cup Karo syrup
2 cups unsweetened chocolate
2 tablespoons butter

Combine the first 4 ingredients in a mixing bowl. Melt the butter and chocolate in double boiler. When melted, add the dry ingredients and mix and pull like you would taffy candy.

This mixture will look whitish with brownish streaks at first, but pulling will bring it to the appearance of store bought Tootsie Rolls.

Refrigerate to harden. Wrap in saran wrap, or aluminum foil etc.

PEANUT BUTTER SNAKES

by K. C. Larsen

1 cup peanut butter
½ cup honey
1 cup powdered sugar
½ cup powdered milk

Mix together and roll into one big snake or six small ones. Use raisins for eyes. Wrap in plastic wrap and refrigerate until set (2-3 hours). Delicious and nutritious. Kids love 'em.

---

8 CALORIE CHOCOLATE KISSES

by Jessica Jarvis

3 egg whites
½ teaspoon cream of tartar
1 cup fine granulated sugar
2 tablespoons unsweetened cocoa powder

Beat egg whites in small bowl until foamy. Add cream of tartar; beat until soft peaks form. Gradually beat in sugar. Fold in cocoa 1 tablespoon at a time.

Use a measuring teaspoon to drop level spoonfuls of meringue mixture on nonstick cookie sheets.

Bake at 275° for 20 minutes. Let cool slightly on sheet before removing. Store in a very dry place.

BRIDGE MIX BARS

by Julie Shannon

- 3 tablespoons butter or margarine
- 1½ cups miniature marshmallows
- 3½ ounces (¾ cups) flaked coconut
- ½ package white cake mix
- 1 package (6 ounce) semi-sweet chocolate chips
- 1 cup broken mixed nuts or walnuts
- 1 can (14 ounce) Eagle Brand sweetened condensed milk

Heat oven to 350 degrees. In oven, melt butter in oblong pan, 13x9x2 inch. Rotate pan until butter covers bottom. Remove from oven. Sprinkle dry cake mix in pan. Sprinkle marshmallows, chocolate chips, coconut and nuts on cake mix in order given. Pour condensed milk evenly on top.

Bake about 30 minutes or until golden brown.

Cut into 1½ inch squares. Remove from pan immediately to cool on wax paper. (If left in pan to cool they will stick and will be too hard to remove.)

PEANUT BUTTER SQUARES

by Donna Franz

- 3½ cups powdered sugar
- 3 cups peanut butter
- ½ cup butter
- 4 cups Rice Krispies
- 1 (8 ounce) chocolate bar or chocolate chips, melted.

Cream powdered sugar, peanut butter and butter until well mixed. Add Rice Krispies. Press into a cookie sheet and spread with melted chocolate.

(Like the ones in the lunch program at Salt Lake schools)

KARMEL CORN

by Dawn Briggs

- 4-6 quarts popped corn
- 1 cup sugar
- ½ cup butter
- ½ cup corn syrup
- ½ teaspoon salt
- ½ teaspoon vanilla

Cook sugar, butter, syrup, salt and vanilla at medium heat till it boils. Boil 5 minutes. Pour over popcorn.

Bake 200°-250°, 1 hour stirring every 10 minutes.

MARSHMALLOWS

by Sharon Davis

- 6 tablespoons cold water
- 2 packages plain gelatin
- ½ cup water
- 1½ cups sugar
- 1 teaspoon vanilla
- Dash salt
- Food coloring

Soften gelatin in 6 tablespoons water, put sugar in 1/2 cup water and boil. Let cool until barely warm.

Add gelatin and beat for 15 minutes (like whipped cream). Add flavoring and coloring.

Make an indentation in a pan with 1 inch of flour—a tablespoon or an egg would work fine.

Heap each hole with marshmallow mix, then put in refrigerator until set. Roll in powdered sugar.

Variations: Dip in chocolate. Put nuts in mix, then cover with chocolate to make Rocky Road.

MOUNDS CHOCOLATES

by Ilasue Jensen

- 2½ pounds powdered sugar
- 3 cubes margarine
- 1 14 ounce package coconut
- 1 large can Borden's Eagle Brand sweetened milk

Cream these together and chill till firm. Then form into 1 inch balls and chill again.

- 2 12 ounce packages chocolate chips
- ½ cake parafin wax

Meanwhile melt chocolate chips and parafin in double boiler over low heat. Dip chilled balls into melted chocolate using a toothpick stuck in center and remove with toothpick pulled down between teeth of fork. Rechill balls.

Variety: Stick in center of ball nuts, carmel, drained maraschino cherries or gum drops. Add your favorite flavoring to ball mixture, mint, banana, orange, rum, etc.

Yield: 290 balls

LOLLIPOPS

by Sharon Davis

1 cup sugar
⅓ cup light Karo syrup
⅓ cup water
Flavoring

Cook to hard crack. Take off heat, add 1/2 teaspoon oil flavoring and food color. Stir until bubbles die down. Pour into molds.

Variation: Pour onto oiled cookie sheet. When hard, crack into bite size pieces. Roll in powdered sugar.

BAKED CARMEL CORN

by Peggy Shelline

3 quarts popped popcorn
½ cup butter or margarine
1 cup brown sugar (packed)
¼ cup dark or light corn syrup
½ teaspoon salt
¼ teaspoon baking soda
1 teaspoon vanilla

In large sauce pan melt butter over low heat. Stir in brown sugar, corn syrup and salt. Bring to boil, stirring constantly. Boil without stirring for 5 minutes on low heat. Remove from heat and quickly stir in baking soda and vanilla.

Bake 1 hour stirring every 15 minutes in a 250° oven or if you like it chewy, don't bake at all.

PEANUT POPCORN BALLS

by Betty Marshall

3-6 cups popped corn
½ cup peanut butter
½ cup light corn syrup
½ cup sugar
1 cup salted spanish peanuts
½ teaspoon vanilla

1. Mix together sugar and corn syrup in a pan. Cook until it comes to a boil.
2. Remove from heat and stir in peanut butter and vanilla. Stir quickly until smooth.
3. Mix the popcorn and peanuts. Pour the cooked mixture over this. Stir until all pieces are coated. Put this in a buttered 8" square pan. Cool and cut into squares.

ENGLISH TOFFEE

by Ilasue Jensen

Chopped nuts (enough to cover cookie sheet a little over half)
1 cup sugar
2 tablespoons water
½ pound butter or margarine
2 plain Hershey bars or chocolate chips

Cook in heavy kettle at medium high heat to 250° **stirring constantly**. When color turns a light amber color (almost to the carmelizing stage) remove from heat, smooth over buttered cookie sheet and chopped nuts.

When it has cooled slightly, sprinkle chocolate chips (place Hershey bar) on top of toffee.

When melted spread and let cool completely.

When cooked break into desired size pieces.

Hint: Before putting chocolate or nuts with mixture test that it hasn't gone to sugar. If turned to sugar add 1/2 cup Karo light syrup and re-melt down slowly to 250° stage. Yield: 1-2 pounds.

CANDY CANES

by Ilasue Jensen

2 cups sugar
½ cup light Karo syrup
½ cup water
¼ teaspoon cream of tartar
½ teaspoon peppermint extract
Red food coloring

Combine sugar, corn syrup, water and cream of tartar. Place over heat; stir until sugar dissolves.

Cook without stirring to VERY HARD BALL STAGE. Remove from heat and add peppermint extract.

Divide into "2" portions and pour on greased cookie sheets (platters). Add 6-8 drops red food coloring to 1 portion. Pull portions separately.

Form in ropes by twisting red part around white. Cut into 8 inch lengths and form into the shape of candy canes.

Yield: 10 canes.

BUTTER MINTS "Very Delicate Recipe"

by Ilasue Jensen

4 cups sugar
1 cup water
¼ teaspoon cream of tartar
¼ pound butter (no substitute)
Desired mint flavoring
Desired food coloring

Stir until sugar dissolves. Boil to 250°. DO NOT STIR. *Add butter, and *bring back to 225° and turn into "**cold slab.**" Cool, pull to right consistency (stiff).

NOTE: **Cool down pulling area (kitchen). Do not over handle before you are able to pull the candy, it turns it to sugar!**

As pulling add powdered sugar frequently (this is what helps to make it mellow) as needed while pulling. Stretch out and cut in bite size pieces. Store in air tight container (Tupperware) to mellow for at least 2 weeks.

Hint: As you pull, twist. This leaves a nice looking finished product.

Also I use 1/2 cup Karo if fails the first time; go back to * step and forward, but it takes longer to mellow, and you need to use more powdered sugar.

Yield: 1½ pounds.

ENERGY BALLS

by Ilasue Jensen

1 cup powdered sugar
1 cup peanut butter
1 cup chocolate chips
½ cup instant dry milk
3 tablespoons water

Mix together and form into walnut size balls.

Roll in: 3-4 crushed graham crackers.

Store in a container with a lid. I put mine in the refrigerator.

Yield: 2-3 dozen.

FIVE LAYER BARS

by Lee Johnson

- 4 tablespoons butter
- 1 cup graham cracker crumbs
- 1 6 ounce package semi-sweet chocolate chips
- 1 6 ounce package butterscotch chips
- 1 3½ ounce can flaked coconut
- 1 cup coarsely chopped walnuts
- 1 15 ounce can sweetened condensed milk

In 12x7x2 inch baking dish melt butter at HIGH for 45 to 60 seconds. Lift and tilt dish to spread butter. Place on inverted 2 inch glass in center of dish. Sprinkle crumbs evenly over butter.

Layer chocolate pieces, butterscotch pieces, coconut and nuts on top crumbs. Pour sweetened condensed milk over all. Bake, uncovered at HIGH for 8 minutes, giving dish half turn after 4 minutes.

Cool, cut into bars and **ENJOY!!!**

HOMEMADE FLOUR TORTILLAS

by Sharon Davis

6 cups flour
2 teaspoons baking powder
1 teaspoon salt
¾ cup bacon grease or shortening
2 cups hot tap water

Mix dry ingredients together, add bacon grease. It'll be very sticky – add water. Keep working with your hands until it comes off the sides of the bowl and your hands. Put more grease over the top and let sit for 15 minutes, covered. Make into the size of walnuts. Roll with a rolling pin, then stretch to desired size.

Fry in hot pan with no grease, until just barely brown in spots.

Good fried in oil with butter and cinnamon-sugar sprinkled on it. After it's fried that is!

MOM'S STUFFING RECIPE

by Carol D. Bloomfield

16 cups firmly packed bread chunks
1 grated onion
1½ cups shortening
2 cups hot water or stock
1 tablespoon salt
1 teaspoon pepper
1 teaspoon sage, thyme, marjoram (or season to taste)
2 teaspoons poultry seasoning
1 dozen beaten eggs

Combine bread, eggs, onion and seasonings. Saute in hot shortening until heated through, about 10 minutes, stirring frequently so it won't burn. Pour hot water or stock over bread mixture, a small amount at a time to moisten. Pack lightly into the cavity of turkey and bake rest in oven in a covered dish.

This recipe has been in my family for about 60 years.

MAPLE SYRUP

by Carol D. Bloomfield

1 cup water
1 cup brown sugar
1 cup white sugar
1 teaspoon vanilla
1 teaspoon maple flavoring
⅓ or ½ cup white Karo syrup (to keep syrup from granulating)

For other flavors use only white sugar. Substitute: 1 cup white sugar for 1 cup brown sugar, 1 teaspoon other flavoring for 1 teaspoon maple.

MARRIED WOMAN'S CAKE

by Velma Edwards

1 pound of true love
1 pound of perfect trust and confidence
1 pound of cheerfulness
A pinch of unselfishness
A sprinkle of interest in all your husband does.

PEANUT BUTTER CLAY

by Ileen Keele

½ cup honey
¼ cup peanut butter
1 to 1½ cup powdered milk (add a little at a time)

Form into balls.

ELEPHANT STEW

by Connie Odenwalder

1 elephant
Brown gravy
2 rabbits (optional)
Salt and pepper

Cut elephant into bite-size pieces. This should take about 2 months. Add enough gravy to cover. Cook over kerosene fire for about 4 weeks at 465°. This should serve about 3,800 people. If more are expected, add the rabbits. (Do this only if necessary as most people don't like hare in their stew.) RSVP necessary. 365 days preferred. Especially good for next year's family reunion. Please invite both sides of family, or there will be enough for your 2 year's supply.

J. ROBERT'S FAVORITE CREPES

by Rosie Howe

2 cups milk
2 eggs
2 tablespoons butter or margarine
½ teaspoon salt
1 teaspoon baking powder
2 tablespoons sugar
1½ cups flour

Combine all ingredients in a blender. Beat until smooth. Cook in a greased pan using 1/4 cup batter for each crepe. Tilt pan to spread batter and turn when brown on edges.

Use your favorite filling or spread with jam or jelly and roll up. Yield: about 12.

SWEETENED CONDENSED MILK

by Maxine Larsen

1 cup hot water
2 cups sugar
¼ cup butter
4 cups powdered instant or
2 cups non-instant powdered milk

Beat in blender until smooth, makes 1 quart. Use in any recipe. One can = slightly less than 2 cups.

WALL WASHING ETC.

by Tom Larsen

1 gallon hot water
1 cup sudsy ammonia
½ cup vinegar
¼ cup baking soda

Mix and store in large container. Needs no rinsing.

Yes, I help wash the walls too!

HALLOWEEN GREASEPAINT

by Maren Larsen

White Formula
2 teaspoons white shortening
5 teaspoons corn starch
1 teaspoon white flour

Blend first 3 ingredients on a plate for a smooth paste, add 3-4 drops glycerin for creamy consistency. This is enough for 1 face. Then add color if you need, use fingers to spread on face.

Brown Formula
1 teaspoon white shortening
2½ teaspoons unsugared cocoa

Mix same as white formula.

ROAST BEEF SANDWICHES

by Carol D. Bloomfield

Left over roast beef

Grind together with pickles, celery and mayonnaise. Wrap individually for lunches or serve immediately.

HOW TO PRESERVE A HUSBAND

by Velma Edwards

Be careful in your selection. Do not choose too young. When selected, give your entire thoughts to preparation for domestic use. Some wives insist upon keeping them in a pickle, others are constantly getting them into hot water. This may make them sour, hard and sometimes bitter; even poor varieties may be made sweet, tender and good, by garnishing them with patience, well sweetened with love and seasoned with kisses. Wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared, they will keep for years.

PLEASE MAKE PLAY DOUGH

by Eric Larsen

Sift together dry **1 cup flour, 1/2 cup salt, 1 teaspoon cream of tartar**. Add **1 cup water, 1 tablespoon oil, drops food coloring**.

Cook in a kettle at medium high 1-2 minutes until thick and clumps together. While warm knead 30 seconds and the kids will grab it to play with.

PRESERVED CHILDREN

by Velma Edwards

Take:
1 large field
Children
½ day

2 or 3 small dogs
A pinch of brook
Some pebbles.

Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

HOMEMADE COTTAGE CHEESE

by Debbie Woodridge

Heat sour milk over low heat until whey rises to the top. Pour off whey and put the curd into a bag to drip slowly. Do not squeeze. It may take 6 hours or overnight. Turn the cheese into a bowl. Season with salt to taste and form into balls. 1 quart sour milk yields 1 cup cottage cheese.

EGG YOLK PAINT

by Carol D. Bloomfield

Mix **1 egg yolk** with **1/2 teaspoon water**. Divide into midgets and add different colors of food coloring. Paint cookies before baking with small paint brush. Jifi-sift is a must for sprinkling sugar on cookies. "A sprinkle in a twinkle." Color sugar with food coloring.

BAKING POWDER

by Ileen Keele

¼ teaspoon cream of tartar
½ teaspoon soda
¼ teaspoon starch

BEEF JERKY

by Carol Price

¼ cup soy sauce*
⅓ teaspoon pepper*
½ teaspoon garlic powder
½ teaspoon MSG
¼ cup Worcestershire sauce*
½ teaspoon onion powder
1 tablespoon smoke sauce (optional)
1-1½ pounds beef (round steak, flank steak, etc.)

Mix above ingredients together. Cut steak in 1/8" strips (steak is easier to cut if icy or mostly frozen). Marinate strips at least 5 hours or overnight. Spread strips flat on cookie sheet, not overlapping. Bake on low (120°-150°F) for 5 to 8 hours.

*Adjust amounts according to taste.

PUDDING FOR BREAKFAST

by Lucy S. Lamoreaux

Beat **3 eggs** – make sure to beat them extra good. Sift **3/4 cup sugar**, **2/3 cup flour**, **1½ tablespoon cocoa**. Mix with eggs. Stir until smooth. Add **1 quart milk**. Stir over medium heat until thickened (stirring constantly) about 15 minutes. Take from heat and add **1 teaspoon vanilla**. Put **graham crackers** in pudding and serve.

May substitute vanilla instead of cocoa every so often to make vanilla pudding. Scrumptious.

MOM'S PUDDING FOR BREAKFAST

by Lucy S. Lamoreaux

6 eggs, well beaten
1½ cups sugar
3 tablespoons cocoa
1⅓ cup flour
Dash of salt
2 quarts milk
1 teaspoon vanilla

Beat eggs in large kettle. Sift flour, sugar, salt and cocoa. Add to eggs, mix well then stir in milk. Cook over medium high heat until thickened, stirring constantly. Add vanilla. Beat with mixer until smooth. Dunk graham crackers in pudding. Serve with whipped cream if desired. Great!

(Every once in a while Mom would substitute vanilla instead of chocolate.) We would have vanilla pudding.) Serves 8.

SUMMER SAUSAGE

by Ileen Keele

5 pounds hamburger
8 teaspoons Morton Tender Quick Salt
2 teaspoons mustard seed
2½ teaspoons coarse black pepper
2½ teaspoons garlic salt
1 teaspoon hickory smoked salt
10 whole peppercorns

Mix altogether. Cover and refrigerate. For the next three days, stir and mix well. Return to refrigerator.

Fourth day: form into five rolls. Place on rack of broiler pan. Bake for 8 hours at 175°. Place pan on bottom rack of oven.

Store in refrigerator or can be frozen.

BUTTERMILK PANCAKES

by Carol A. Price

1 cup flour
1 egg
1 tablespoon sugar
1 teaspoon baking soda
3 tablespoons vegetable oil
2 cups buttermilk

Combine all ingredients and beat the heck out of it! Cook in frying pan or on griddle. Extra good with fresh fruit, jam or fruit syrup.

NEAR EAST MEAT SAUCE

by Debbie Woodridge

1 cup cooked nahit (chic peas)
½ cup liquid
1 clove garlic
4 tablespoons peanut oil

Pureé nahit, adding liquid in which it has been cooked. Grate or mash garlic and add. Stir in oil till well combined. Yield: 1 pint.

CHILI SAUCE

by Margaret Redford

1 peck (13 lbs.) tomatoes
6 medium onions
4 medium green peppers
2 red peppers
1½ cups sugar
2 cups vinegar
4 tablespoons salt
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves
½ teaspoon chili powder

Grind onions and peppers or chop fine and put with tomatoes. Cook 30 minutes. Add sugar mixed with spices, add vinegar, cook 1 hour longer. Bottle and seal.

JET PUPS

by K. C. Larsen

1/4 cup yellow cornmeal (Albers)
½ -¾ cup milk
1 cup pancake mix

Mix altogether to make batter, should be heavier than for pancakes. Insert skewer in franks. Dip in batter, deep fry at 400° until brown.

Important: Do not release jet pups for 2-3 seconds after placing in hot oil to keep them from sticking to the bottom.

Note: Dip onion rings or other vegetables for a fun change. Deep fry in same way.

CHAROSES (FOR THE SEDAR TABLE)

by Debbie Woodridge

½ cup almonds
¼ cup walnuts
1 tablespoon sugar
1 cup grated apple
¼ teaspoon cinnamon

Chop all together. Add enough wine (or juice) to combine a paste.

MARROW KNAIDLACH

by Debbie Woodbridge

1 tablespoon uncooked marrow from beef bone
Pinch of salt
1 egg yolk
1 tablespoon finely chopped parsley
Matzo meal to make thick batter

Mash uncooked marrow with fork. Add rest of ingredients. Form mixture into balls and drop into boiling soup. Cook over moderate heat 15 minutes.

4 servings.

HOW TO MAKE A CAKE

1. Light oven; get out utensils and ingredients. Remove blocks and toy autos from table. Grease pan, crack nuts.

2. Measure 2 cups flour; remove Johnny's hands from flour; wash flour off him. Remeasure flour.

3. Put flour, baking powder and salt in sifter. Get dustpan and brush up pieces of bowl Johnny knocked on floor, get another bowl. Wash Johnny. Answer doorbell.

4. Return to kitchen. Remove Johnny's hands from bowl. Wash Johnny. Answer phone. Return. Remove 1/4 inch salt from greased pan. Look for Johnny. Grease another pan. Answer phone.

5. Return to kitchen and find Johnny. Remove his hands from bowl. Pick up greased pan and find layer of nut shells in it. Head for Johnny, who flees, knocking bowl off table. Wash kitchen floor, table, walls, dishes. Call baker. Lie down.

CRAN-RASPBERRY ICE

by Julie R. Holland

1 42 ounce container Ocean Spray Cran-Raspberry juice
¼ cup sugar

Freeze for 1 hour, stir; freeze, stir; freeze, stir; until it is solid but not hard; and make sure there are no ice chunks.

Variations: Use any juice. Sweeten to taste. This is a good recipe for kids.

Serves 6.

DANISH DUMPLINGS

by Julie Norman

2 cups milk
½ cup margarine or butter
1 teaspoon salt
1 cup flour
3 eggs

Heat milk and margarine to boiling. Add flour and salt all at once. Stir vigorously. Cook until mixture sticks together. Remove from heat and add eggs, one at a time. Beat after each egg. Drop from teaspoon into slowly boiling chicken stock or soup. Keep lid on until done, about 10 minutes.

A HAPPY HOME RECIPE

by Velma Edwards

4 cups of love
2 cups of loyalty
3 cups of forgiveness
1 cup of friendship
5 spoons of hope
2 spoons of tenderness
4 quarts of faith
1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

DOUBLE PAY

by Velma Edwards

Some women say it doesn't pay.
To bake in the old fashioned way.
To fuss with recipes for cake.
To beat, to measure, and to bake.
They say its just a waste of time.
When you can buy it for a dime.

Perhaps they're right, but here's the why
That I bake cookies, bread and pies!
If they could watch a boy's bright eyes,
And thrill at his unfeigned surprise,
If they could see that knowing look.
That says "Gee Mom, you sure can cook!"
They'd know that I get double pay.
For all the time on baking day!

THE COOKIE JAR

by Velma Edwards

A house should have a cookie jar
For when it's half past three,
And children hurry home from school
As hungry as can be.
There's nothing quite so splendid
As a cookie jar, filled up
With spicy, fluffy ginger cakes
And sweet milk in a cup.

A house should have a mother
Waiting with a hug,
No matter what a boy brings home
A puppy or a bug.
For children only loiter when the bell rings to dismiss
If no one's home to greet them
With a cookie and a kiss.

DOUGHNUTS

by Velma Edwards

One cup of sugar, one cup of milk.
Two eggs, beaten fine as silk.
Salt and nutmeg, lemon will do.
Of baking powder, teaspoon two.
Lightly stir the flour in
Roll on pie board – not too thin.
Cut in diamonds, twists or rings,
Drop with care the doughly things.

Into the fat that briskly swells,
Evenly the spongy cells.
Watch with care the time for turning.
Fry them brown just short of burning.
Roll in sugar, serve when cool.
Price a quarter for this rule.

Ambrosia 79
Antecuchos 20
Apple Cake 47
Apple Dessert 57
Apple Pie Coffee Cake 53
Apple Pizza 69
Apple Pudding 75
Apple Sauce Cookies 58
Apple Zucchini Pie 57
Apricot Cake 43
Apricot-Orange Party Punch 78
Baby Ruth Cookies 72
Baked Caramel Corn 81
Baked Caramel Corn 87
Baking Powder 95
Barbecued Beef Loaves 24
Beef Jerky 95
Best Ever Chocolate Ice Cream 75
Black Radish Preserves 80
Bread Sticks 34
Bridge Mix Bars 85
Broccoli Casserole 11
Brownies 72
Brown Sugar Frosting 70
Brown Sugar Pudding 76
Burger Drum Sticks 18
Butter Crust Cookies 59
Buttermilk Corn Bread 33
Buttermilk Pancakes 97
Buttermilk Soup 5
Butter Mints 89
Butter Scotch Dollars 66
Cake Mix Fruit Cake 44
Calico Beef Burgers 19
Candied Flaked Cereal 83
Candy Canes 88
Carmel Fudge 83
Carmel Nut Rolls 37
Carmel Brownies 65
Carol's Sweetheart Brownies 71
Carrot Cake 52
Chalk White Frosting 50
Channukah Candle Salad 7
Charoses 98
Cheese Balls 1
Chicken Broccoli Casserole 23
Chicken Broccoli Chowder 4
Chicken Casserole 20
Chicken Enchiladas 29
Chicken Roll-ups 19
Chili Sauce 97
Chinese Chicken Sundaes 30
Chip Dip 1
Chocolate Chip Cookies 62
Chocolate Chip Cookies 69
Chocolate Covered Marshmallow Eggs 82
Chocolate Drop Cookies 67
Chocolate Fudge Love Bundles 42

Chocolate Mint Brownies 54
Clarissa's Potato Casserole 14
Coconut Zucchini Cake 50
Company Meat Balls 23
Cooked Pinoche Icing 43
Cookie Jar 100
Copenhagen Delight 41
Corn Cob Jelly 80
Corn Flake Cookies 63
Cran-Raspberry Ice 99
Crazy Cake 54
Crazy Crust Pizza 22
Crisp Cookies 64

Danish Dumplings 99
Danish Pastry 40
Deep Dark Chocolate Cake 52
Deep Dish Pizza 30
Delicious Potato Casserole 11
Doritos Neatos Casserole 31
Dinosaur Footprints 64
Double Pay 100
Doughnuts 101
Dupper Lupper 77

Easy Chicken 25
Easy Cornish Hens 26
Easy Mexican Pie 29
Egg White Cookies 70
Egg Yolk Paint 95
Elephant Stew 92
Energy Balls 89
English Toffee 83
English Toffee 88

Favorite Blueberry Muffins 39
Fish—Baked 25
Five Layer Bars 90
Fresh Apple Cake 47
Fruit Shake 78
Fudge 81
Fudge Frosting 55

Ginger Snaps 73
Goofy Cake 68
Grandma's Baked Beans 14
Grandma Hill Red Devils' Food Cake 45
Green Beans Supreme 17
Ground Beef & Rice 19

Halloween Greasepaint 93
Hamantashen Cookies 66
Hamburger Casserole 21
Happy Home Recipe 99
Hawaiian Cake 48
Heavenly Hash 5
Hint of Honey Loaves 38
Homemade Cottage Cheese 94

Homemade Flour Tortillas 91
Homemade Tootsie Rolls 84
Hot Cocoa Mix 79
Hot Dog Soup 10
How to Preserve a Husband 94
How to Make a Cake 98

Iced Milk Soup 4
Impossible Peaches 'N Cream Pie 56
Impossible Taco Pie 31
Italian Delight 28

J Robert's Favorite Crepes 92
Jet Pups 97
Jewels In The Snow 73
Julies Chocolate Chip Cookies 60
Jumpin July Jubilee 63

Karmel Corn 85
Knaidlach 33
Knaidlach Mit Neshomes 33
Kosher Dill Pickles 2
Krazy Karamel Korn 82

Legume Chocolate Cake 45
Lekach 47
Lemon Crescents 35
Lima Beans Tzimmes 15
Lollipops 87
Love Cookies 58

Macaroni-Shrimp Salad 7
Magic Bar 64
Maple Syrup 91
Marinated Carrots 12
Marinated Vegetables 12
Married Womans Cake 92
Marrow Knaidlach 98
Marshmellows 86
Matzo Brie or Fried Matzo 32
Matzo Eirkuchen 32
Meatball W/Sweet & Sour Sauce 1
Mex Tex Dip 3
Mint Filled Fudge Brownies 55
Mint Frosting Filling 55
Minty Brownies 61
Moldy Mushroom-Onion Hamburger Casserole 27
Mom's Pudding For Breakfast 96
Mom's Stuffing Recipe 91
Mom's 50/50 Bread 36
Monkey Bread 33
Moosehead Gingerbread 48
Mormon Wheat Cake 49
Mounds Chocolates 86
Muffins by the Pail Full 34
Mushroom Chicken 30

Near East Meat Sauce 97
Noodle Olive Casserole 23

Norwegian Pepper Cookies 59

Oatmeal Crisps 67
Orange Rolls 35
Oreo Cookies 62
Oxtail Soup 7

Party Punch 78
Passover Cheese Blintzes 2
Patlijan Boereg 16
Peach Custard Pie 77
Peanut Popcorn Balls 87
Peanut Butter Cup 82
Peanut Butter Snakes 84
Peanut Butter Squares 85
Peanut Roll 81
Penny Pinchers Parfait 75
Pink Fruit Salad 9
Pink Lemonade Pie 56
Pizza Dough 28
Please Make Play Dough 94
Pork and Beans 14
Pork Meatballs W/Sweet & Sour Sauce 27
Portuguese Beans 18
Potato Crust Pie 28
Preserved Children 94
Pudding for Breakfast 96
Pumpkin Bread 35

Quick Desserts 73

Rainbow Dessert 74
Ranger Cookies 66
Raspberry Cake 46
Real Good Family Spaghetti Sauce 24
Red Velvet Cocoa Cake 50
Refrigerator Bran Muffins 36
Repeat-A-Pita Bread 34
Rhubarb Crunch 76
Rice Salad 6
Roast Beef Sandwiches 93

Sauerbraten 26
Schav Borsht 5
Seafood Bisque 4
Self-filled Chocolate Cake 43
Seven Layer Salad 6
Shrimp-Macaroni Salad 6
Shrimp Potato Salad 10
Snicker Doodle Cookies 72
Snowballs 61
Soda Cracker Pie 56
Soft Banana Oatmeal Cookies 65
Soft Molasses Cookies 60
Soft Sugar Cookies 68
Sorda Soda 79
South African Jam Tarts 40
Sova's Gourmet Bergers 22

Soy Sauce Broccoli 15
Spaghetti Sauce 26
Spiced Pickled Beets 3
Squares 60
Strawberry Jello Salad 5
Streusel 53
Sugar Cookies 71
Summer Sausage 96
Superb Hot Rolls 38
Sweetened Condensed Milk 93
Sweetheart Coffee Cake 51

Tamale Pie 22
Tasty Dorito Dip 2
Tater Tots 31
Texas Fudge Cake 53
Tortillas 21
Tropical Fruit Ice Cream 74
Twenty-Four Hour Root Beer 28
Tzimmes of Carrots 17

Ugly Duckling Pudding Cake 44

Vegetable Medley 16
Viennese Risi Bisi 16
Viva La Chicken 20

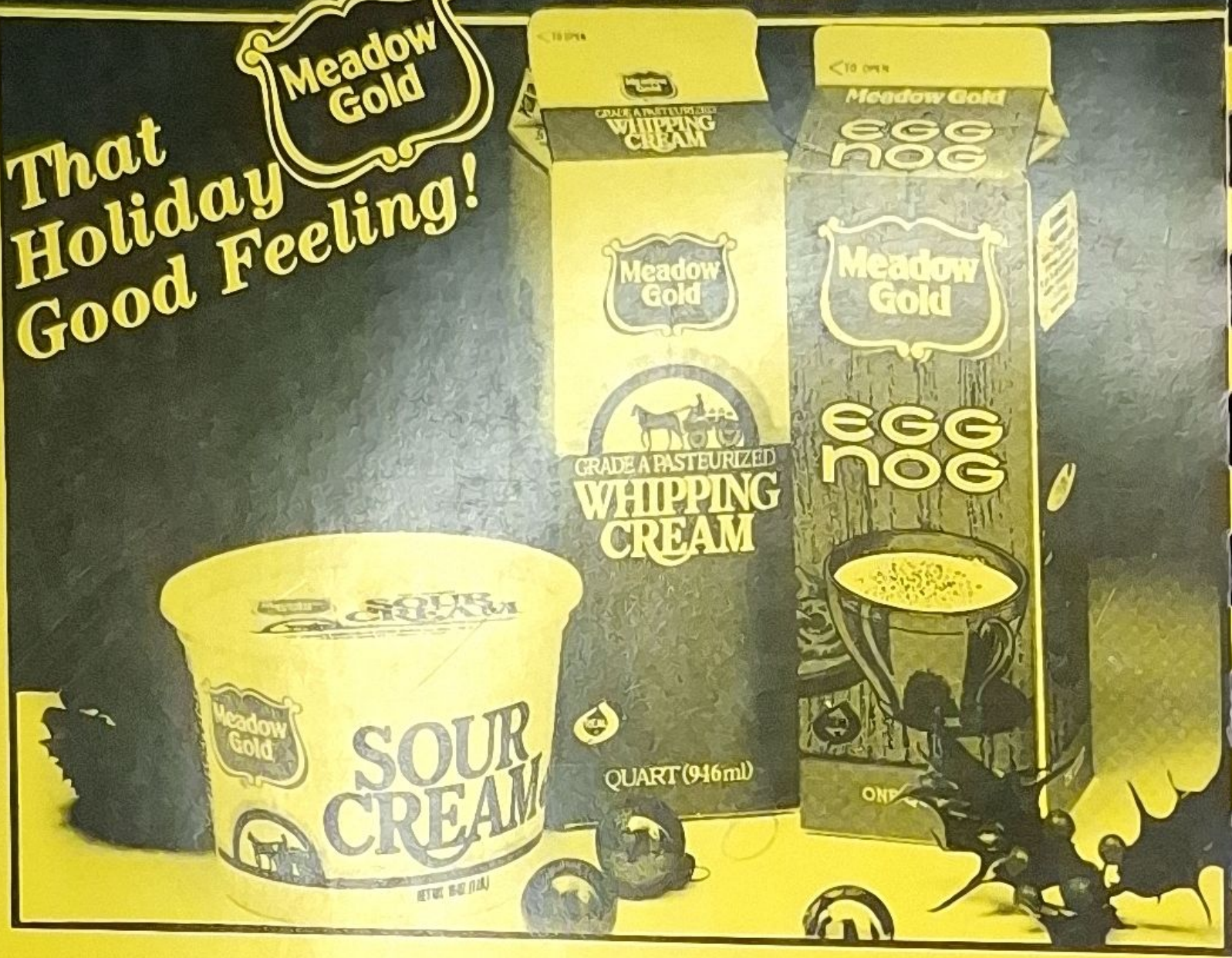
Wacky Cake 42
Wall Washing, Etc. 93
Whipping Cream Potatoes 15
Whole Wheat Applesauce 67
Whoopie Pies 70
Worms in the Garden Salad 10

Zesty Deep-Dish Pizza 25
Zucchini Bread 32
Zucchini Casserole W/Sour Cream 11
Zucchini Casserole 12
Zucchini Light Bread 39
Zucchini Meatloaf 18
Zucchini Stuffed Tomatoes 8

Beatrice

Meadow Gold

That Holiday Good Feeling!



It's Yours All Year Long...

when you rely on Meadow Gold for every recipe need in quality, fresh dairy products.

Successful cooking and baking begin with the best ingredients. Compliment your kitchen wizardry with—

that Meadow Gold Good Feeling.

Meadow Gold®